The success of this cake is in the
person

PREFACE.

THE favor with which the first edition of my cook book was met, and the demand having exhausted the supply, induces me to publish the second edition. Hoping to avoid the defects of the first, and also to add many new excellences, I confidently appear before you with a more extended and complete edition. I will have to compete with many of its kind, greater in size, more elaborate in style, and containing more intricate, if not more scientific cooking. Among these numerous guides, most are wanting in some one characteristic, though desirable in every other respect. The receipts I present you have been collected from ladies noted for their excellence in cookery, and most of them have been tried before putting in this book. I feel confident if the directions are followed, you will never regret the purchase.

batter; drop with a spoon on your baking-pan. Bake in a slow oven.

Dundee Cake.—Make a regular sponge cake, next cut some thin slices of citron, and cut in fancy shapes; after papering and greasing your pan, lay the fancy pieces in the bottom of the pan, cut the scraps in small pieces and mix with the batter; add the same quantity of almonds cut fine; pour over the citron in the pan; ice the sides and put dots among the citron on top.

Feather Cake.—One-half cup of butter, one cup of milk, two cups of sugar, three cups of flour, four eggs, three teaspoonfuls of yeast powder if sweet milk is used; if sour milk, one teaspoonful of soda, two teaspoonfuls of ground cinnamon. Beat the eggs separately.

Feather Cake.—One egg, one cup of sugar, one tablespoonful of butter, half a cup of milk, one and a half cups of flour, one teaspoonful of cream tartar, half a teaspoonful of soda. Eat fresh.

Ginger Cake.—One and a half quarts of flour, half a cup of lard, one pint of molasses, half a tablespoonful of soda beat into the molasses, a quarter teacup of sour milk, two tablespoonfuls of ginger; roll half an inch thick, brush over with the white of an egg and cut off.

Hard Ginger Cake.—One pint of molasses with one tablespoonful of soda sifted in it and beat until light, then put half a cup of water, quarter of a pound of melted lard and two pounds of flour or enough to roll out, a little salt, and ginger to taste.

Soft Ginger Cake.—One egg, one cup of molasses, half a cup of butter, half a cup of boiling water, a small teaspoon-

Corn Starch Cake.—One and a half cups of sugar, and half cups of butter, one and a half cups of flour, one and a half cups of corn starch, one cup of milk, one teaspoonful of soda, two teaspoonfuls of cream tartar, whites of four eggs.

Cream Cake.—One cup of butter, one cup of sour cream, two cups of sugar, three cups of flour, four eggs, one teaspoonful of soda in a tablespoonful vinegar, flavor to taste.

Cup Cake.—One cup of butter, two cups of sugar, three and a half cups of flour, five eggs, one cup of sweet milk, two teaspoonfuls of yeast powder, flavor to taste. Beat the eggs separately.

Cup Cake.—Take one teacup of butter, two cups of sugar, three cups of flour, four eggs and two teaspoonfuls of yeast powder.

Cup Cake.—Eight eggs beaten separately, four cups of flour, two and one-half cups of sugar, one cup of butter, one cup of sweet milk, two teaspoonfuls of baking powder; lemon to flavor.

Dried Apple Cake.—Soak over night, three cups of dried apples in cold water, next morning cut them in small pieces and put into three cups of molasses, and stew until the apples are soft and pulpy; when cold, stir in one cup of butter, three and a half cups of flour, three well beaten eggs, one teaspoonful of soda; spice as you would for fruit cake. Raisins may be added, if desired.

Drop Cake.—Five eggs beaten very light, one cup of sugar stirred into them. quarter of a pound of blanched almonds, a small piece of citron, a tablespoonful of cinnamon, a teaspoonful of cloves, flour enough for a pretty

The success of this cake is in the beating of the eggs, o
erson beating the whites, another the yolks and half th
gar together; next cut the yolks into the whites, then
r in lightly the rest of the sugar, then the flour and
non by degrees. A moderate heat at first.

While Sponge Cake:—Whites of eleyen eggs, one tumbler
flour sifted two or three times before measuring, one
d a half tumblers of granulated sugar, one teaspoonful
 yeast powder, one teaspoonful of vanilla. Do not paper
or grease your pan; when the cake is done turn the pan upside down to cool. Have your whites beaten perfectly stiff and mix as quickly as possible.

WHITE OR SILVER CAKE.

Silver Cake—Whites of eight eggs, one cup of butter, two cups of sugar, creamed together, one cup of sweet milk, two and a half cups of flour with two teaspoonfuls of yeast powder in it.

Silver Cake.—Whites of twenty eggs, four pints of sifted flour, two pints of sugar, one and a quarter pounds of butter, one teaspoonful of soda and two teaspoonfuls of cream tartar sifted in the flour.

Mrs G. Silver Cake.—Six cups of sifted flour, four cups of sugar, one and a half cups of butter, one and a half cups
f sweet milk, two teaspoonfuls of Royal yeast powder,
ites of fifteen eggs; flavor with rose or lemon.

Mrs. S. Silver Cake.—One pound of sugar, one pound flour, three-fourths of a pound of rich butter, whites of e pound of sugar to the yolks, three-quarters of a pound flour added alternately with the whites, flavor with vanilla; beat fine a quarter pound of blanched almonds, mix a little sugar with them; after putting the cake in the pan sprinkle the almonds over the top and bake in a slow oven.

Sponge Cake.—Three large fresh eggs beaten very light with one and a half cups of sugar, then add two cups of flour with a teaspoonful of yeast powder in it and half a cup of water; flavor with lemon.

Burwick's Sponge Cake.—Six eggs beaten very light, three cups of sugar put in the eggs and well beaten, two cups of flour added to the sugar and eggs as lightly as possible, one cup of cold water with an even teaspoonful of soda in it, two more cups of flour with a heaping teaspoonful of cream tartar, a little salt, the grated rind juice of one lemon.

Butter Sponge.—Six eggs beaten separately, one cup of butter and two cups of sugar creamed together, then add the well-beaten eggs and two cups of flour, one cup of sour milk, with half a teaspoonful of soda in it, flavor to taste. One cup of molasses substituted for one cup of sugar makes a nice molasses sponge.

A Very Delicate Sponge Cake.—Four eggs beaten light, add to them two cups of sugar, beat well; add two cups of flour with two teaspoonfuls of yeast powder sifted in it, lastly one cup of *boiling water*, flavor with lemon.

Excelsior Sponge Cake.—Ten eggs, one pound of p verized sugar, half a pound of flour, half the juice a grated rind of a large lemon. Sift the flour and sug

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nut and stir slowly till done and water to this one cup of cream, one tablespoon- eamed, the whites of six eggs beaten stiff. well together and bake on puff paste. For two ds.

ocoanut Custard.—Boil one quart of milk and thick- with three tablespoonfuls of corn starch; remove from fire and add a quarter of a pound of butter. When d stir in the yolks of six eggs beaten with one pound of gar, then add the whites beaten stiff and the grated lp of a cocoanut. Bake on puff paste.

ocoanut Custard (delicious).—Cream together a half und of butter and a half pound of sugar, then add the ll beaten yolks of eight eggs and six heaping table- oonfuls grated cocoanut. While baking beat the whites the eggs perfectly stiff, then add six tablespoonfuls of r to them, flavor with lemon, spread over the pies; n to the oven to brown. This makes two custards.

DI

anut Custard.—The whites of ten eggs beaten very n add to them two cups of sugar, the milk and meat of a grated cocoanut, a dessert-spoonful of lavor to taste. If you haven't milk from the t, use sweet milk. This makes three custards.

anut Patties.—Melt over the fire butter the size of g, one cup of sugar, one tablespoonful of water when nes to boil, stir in half a grated cocoanut, one table- nful of citron cut fine, the juice and rind of half a n, four eggs beaten separately, very light, the whites the last thing. Bake as one pie or patties.

N

m Pie.—Take one pint of milk, put on the stove

e pound of sugar to the yolks, three-quarters of a pound
flavor with va
almonds, mix
ke in the
a slow

Chocolate Pie.—Four tablespoonfuls
the yolks of two eggs, one large cup of s
spoonfuls of cornstarch, a pinch of salt, one p
water or milk. Put the mixture in a vessel
thicken, stirring constantly; vanilla to flavor. The
on your paste, and bake until firm. Have ready the wh
of two eggs beaten stiff, add two full tablespoonfuls
sugar to them; vanilla to flavor. Spread over the
and brown lightly.

Chocolate Pie.—Paste for the pie, one-fourth of a pou
of butter and one-fourth of a pound of sugar creamed
gether, then one heaping cup of flour; do not knead
dough much; roll out, put in a pie plate with a wide br
such as a soup plate, have the yolks of four hard boi
eggs grated, wet with wine or brandy, also some almon
blanched and chopped fine, spread the egg around t
rim of the pie, and sprinkle well with almonds and su
Filling; Six ounces of chocolate dissolved in a
water, one cup of sugar, three-fourths of a cup of
put on the fire and let it come to a boil; then pour
well beaten yolks of three eggs, stirring constantly
the whites beaten stiff; stir in the mixture, pour
paste, and bake in a slow oven.

Citron Custard.—One and a half cups of sugar
cup of butter, four eggs, as much citron as your ta
mands, the citron cut in very thin slices. Line you
plate with puff paste, fill with the mixture, and
Flavor to taste, or you may reserve half a cup of
and the whites of the eggs to make a meringue.

Cocoanut Custard.—One cup of water and one
quarter pounds of sugar boiled to candy height, th

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TABLE ETIQUETTE.

THERE are a few points of table etiquette not directly connected with the giving and receiving of dinners and teas, but which are of the first importance, as they concern individual behavior. We would be inclined to think every one acquainted with them, and allusion to them a matter of superoragation on our part, if it were not we see them so frequently violated. Those of my readers who are, or who have always been, familiar with them will, perhaps, pardon my speaking of them, for the sake of those who are not.

Soup is to be taken from the side of the spoon, not from the tip, and it is not to be sucked in, but the spoon being slightly tilted, it is rather poured in the mouth than otherwise, the slightest inhalation being sufficient for the rest.

Let me mention a few things, concerning the eating of which there is sometimes doubt. A cream-cake or anything of similar nature should be eaten with knife and fork—never bitten. Asparagus—should be served on bread or toast, so as to absorb superfluous moisture—may be taken from the finger and thumb. Peas and beans require the fork only. Potatoes, if mashed, should be eaten with the fork. If green corn is eaten from the cob, it must be held with a single hand. Celery, cresses and all that sort of thing, of course, to be eaten from the fingers.

The salt should be laid upon one's plate, not upon the cloth.

Fish is to be eaten with the fork only; a bit of bread in the left hand.

Berries are to be eaten with a spoon, In England they are served with their hulls on; but in England, they are many times the size of ours; there they take the big berry by the stem, dip it in powdered sugar, and eat it as we do the turnip radish.

It is not proper to drink with a spoon in the cup, nor should one ever drain cup or glass.

Spoons are sometimes used with puddings, but forks are the better style. A spoon should never be turned over in the mouth.

The knife should be grasped freely by the handle only, the forefinger being the only one to touch the blade, and that only along the back of the blade at its root and no further down.

In sending one's plate to be helped the second time, retain your knife and fork.

At the conclusion of a course, lay the knife and fork side by side on the plate—never crossed. The servant should offer everything at the left of the guest. If napkin rings are used, fold your napkin and use the ring. One's teeth are not to be picked at the table; if absolutely necessary, it should be done behind the napkin. Never blow your food to cool it. You must not pull your chair too closely to the table. The elbows are to be held well in and close to one's side, which cannot be done if the chair is too close to the board. One must not lie or lean upon the table, nor rest your arms upon it. Nor is one to touch any of the dishes, but they are passed by servants, neither family or guests are to pass or help from any dish.

I would here disclaim against the disgusting habit of mouth rinsing at many dinner parties. The bad taste of such a proceedure seems to me so evident that everybody of refinement would avoid it.—*From Harper's Bazaar.*

To Serve Tea.—The center of the table will be occupied by a tall ornament, vase or epergne, filled with flowers, and around it will be dishes of the fruits of the season, decked out with flowers, strawberries and cherries, or raspberries and peaches.

Up and down the table in set places will be very delicate bread and butter sandwiches, with small vases of flowers here and there.

There must be tea and chocolate on the side table, which will be handed by the waiters.

The first thing, birds on toast, with hot and cold buttered rolls. The plates will be changed for chicken salad, with which thinly cut cold bread or snow-flake crackers will be offered.

Another plate will replace that with waffles, which will be succeeded by frozen pudding with which kisses, cakes and preserves will be passed. With the last plate will be offered the berries and fresh fruit, if in summer; dried fruit and French candies, if in winter. Finger glasses will then be placed on the table.

SOUP.

The meat should be fresh, lean and juicy to make the best soup. It is put into cold, clear water which should be heated only moderately for the first half hour. The object is to extract the juices of the meat, which will not be the case if allowed to boil too soon. After the first half hour the pot should be placed at the back of the stove, allowing the soup to simmer for four or five hours. When vegetables are used, they should be nicely chopped and put in only in time to become thoroughly done. When onions are used they impart a better flavor by being fried before they are added to the soup.

Thickenings for Soup.—Just before it is served it may be thickened with corn starch, sago, tapioca rice, etc. If a thickening of flour is used, let it be flour and butter mixed thoroughly and cooked together until the flour is cooked, then added to the soup; if brown soup is desired cook until the flour is brown.

Vegetable Soup.—Get a nice hock bone of beef, put on at ten o'clock or earlier, two large onions, a handfull cabbage, half dozen Irish potatoes, handful okra, one quart tomatoes, two ears corn, cut them fine, rice if you like, salt, pepper to taste, boil gently, stirring frequently, until two o'clock, then serve.

Tomato Soup.—Take a can of tomatoes, or one quart if fresh ones are used, peel and cut up fine, add one and a half quarts water, boil long and well, as water boils away add more to keep the original quantity; just before serving, add one and a half cups sweet milk, with one tablespoonful of flour rubbed in it, and one heaping tablespoonful of butter, salt and pepper to taste.

Tomato Soup.—Six large tomatoes or half a can, put into a stew pan, (no water) chop fine and cook until it can be pressed through a cullender, then take a large tablespoon flour rubbed smooth with water, then fill the cup with water and mix with the tomatoes a teaspoon salt, pepper and one tablespoon butter—let these cook together a few minutes. Allow one teacup milk to each person, let boil in a separate vessel, put into your soup tureen and stir slowly in the the tomatoes to prevent curdling, serve hot.

Brown Soup.—Fry a beefsteak, put it in a kettle, gravy and all, put to it three quarts water, boil down to one and one-half quarts, brown, half a cup of flour (not burn), add just before serving a teaspoon whole cloves, pepper and salt to taste.

Navy Bean Soup.—One cup beans put on at breakfast and let boil about five hours ; after boiling about an hour change the water, as it makes the soup much nicer, then put in a good slice of bacon, when ready to serve, run it through the cullender, put in a large spoon of butter, salt and a little vinegar, if thin rub a little flour with the butter.

Mock Turtle Soup.—Boil a calf's head in four or five quarts water until tender, take it out, strain the liquor, skim off the fat that rises, cut the meat from the head in small pieces, use the liver, lights and heart, cut fine, put the chopped meat into the liquor with two onions cut very fine, a few cloves, mace and a little sweet marjoram, if you have it, pepper and salt to taste, put the whole over the fire and boil gently one hour and a half. Boil four eggs hard, cut them up fine, put into the tureen with one teacup of wine, one or two lemons sliced thin, pour the soup over it boiling hot. Forcemeat balls are nice in it, made thus: Take any kind of meat or chicken or both, chop it very fine, season it with pepper, salt, a little chopped parsley and thyme or fried onion, the grated peel and juice of one lemon. Break in a raw egg and sprinkle over some flour; roll them in balls the size of a pigeon egg—they may be egged and bread-crumbed and fried in boiling lard. Four or five tablespoonfuls of stewed tomatoes are a nice addition.

Mock Turtle Soup.—Take a sheep's head, cook until well done, allow to cool, and remove all bones and chop fine, then add to it one gallon of water, a little allspice, cloves and mace, thicken with brown flour, put in the tureen one cup wine and two lemons, sliced thin, serve hot.

Ox Tail Soup.—Ox tails make a good soup on account of the gelatinous matter they contain. Take two ox tails a soup bunch, an onion, two carrots, one stalk celery, a little parsley and a small cut of pork. Cut the ox tails at the joints, slice the vegetables and mince the pork. Put the pork into a frying pan, when hot, add first the onions, when they begin to color add the ox tails. Let them fry a very short time; now cut them to the bone so the juice may run out in boiling. Put both the ox tails and onions in a pot with a gallon of cold water, let cook slowly for about four hours, then add the other vegetables with three cloves, pepper and salt. As soon as the vegetables are well cooked, the soup is done. Strain it through the cullender.

Corn Soup.—Take a hock of ham, put on with two quarts of water, and boil, add one quart green corn and one pint sweet milk, one tablespoon butter, salt and pepper to taste.

Pea Soup.—Take one-half of a fried or broiled chicken, put in a pot with one and a half gallons of cold water, cook slowly for two hours, skim well. Take one quart of pea hulls and drop in, when the water becomes hot strain this through a cullender and thicken with two tablespoons of flour, two cups of milk one-half hour before serving. Pepper and salt to taste.

Boville.—Take the bone from the rump of the beef, put in a pot of water, add cabbage, turnips, carrots, parsnips, parsley and spice. Let simmer six hours. Half hour before dinner, take out some of the soup, thicken with browned flour, and burnt sugar. Send the beef to the table with the vegetables poured over it.

Clam Soup.—Take thirty large clams, open them, save all the liquor from them, add about as much water as you have liquor, put on the fire, and when it comes to a boil, add the clams, chopped up. Boil just three minutes, as longer toughens them. Now add four tablespoons flour and four tablespoons butter, a pint milk, salt and pepper to taste, stir in three well beaten eggs just as it comes from the fire, or they may be omitted.

Gumbo.—One chicken cut up and fried brown, four tablespoonfuls of browned flour, four onions cut up and fried brown, half pound lard and the things fried in it, four Irish potatoes cut up and put in raw, add all together, and add one gallon water, boil well; when dished add two tablespoons sassafras (dry powder) made by gathering the leaves, drying them, and powdering and sifting them; in summer substitute okra, one pod red pepper, two lemons.

Gumbo Soup.—Cut up a chicken and fry brown in lard. When done, take it out and fry two or three slices of beef in the same gravy, five dozen pods of okra sliced and fried brown, six onions chopped and fried, one quart tomatoes. Put all in one gallon water, boil two hours. Season with salt and pepper; serve hot.

To Prepare File for Gumbo.—Gather sassafras leaves as late as possible in the season, before they turn red. Put them in the shade and open air to dry. When perfectly dry pound them, sift the powder, bottle it and keep tightly corked; or one and a half pints of green okra or one pint dried, may be used in place of the sassafras leaves. Serve boiled rice in another dish by the side of the soup tureen, put a ladle full of rice in your soup plate and the soup around it.

Chicken Soup.—Cut up one chicken and boil in three quarts water till the strength is extracted; then add two tablespoons rice, a sprig of parsley and thyme; salt and pepper to taste. Before serving add two hard boiled eggs, chopped fine, and one tablespoonful of butter, unless the chicken is very fat. If it requires thickening, rub one tablespoon of flour with the butter; a little fresh cream or milk is sometimes added.

Another Vegetable Soup.—Take a soup bone, crack it and put in cold water over a slow fire, at breakfast; skim it well, and at eleven o'clock cut up a soup bunch in small pieces, and add to the pot a can of okra and tomatoes mixed, when nearly done put in a tablespoonful of salt and half a cup of rice.

Oyster Gumbo.—Fry a chicken until half done; pour it into a gallon of water, and boil it until the meat falls from the bones; take them out and shred the meat well; put a little thyme and parsley in it for a few minutes to flavor it; add oysters just before serving and a tablespoonful of pulverized sassafras.

Gumbo Soup.—Slice a piece of sweet bacon and fry until brown. Fry a chicken and two large onions; put both into one and a half gallons of water, with two ears of green corn, tomatoes and okra, cut fine, to taste; add water as it boils away.

Buttermilk Soup.—Seed one teacup of raisins; wash clean one cup of currants, just cover with water and put on the back part of the stove to swell. Take two quarts of buttermilk, stir into it one teacup, not quite full, of farina, sweeten with loaf sugar to taste; set on the stove and stir constantly, never ceasing, until as thick as boiled custard; drain the water from the fruit; pour all into your tureen, and lay over it lemon, cut in very thin slices.

FISH.

General Directions.—For boiling all kinds of fish, two spoons of salt are needed to every quart of water; put the fish into cold water, do not cover it, only let simmer. A pound of fish requires fifteen to twenty minutes to cook. Have plenty of hot fat in the pan to fry fish, which should be dried, then rolled in meal. Let it brown on one side before turning, then turn but once. The fins of a fresh fish are pliable, the gills red and the eyes full. Do not use much water in dressing fresh fish, nor let them remain in it longer than necessary.

Fish Salad.—Boil a fish in salted water enough to season, when done, remove the skin and bones, let it get perfectly cold and pick the meat very fine. Boil some Irish potatoes and let them get cold, then slice them very thin. Put in your salad bowl a layer of fish and a layer of potatoes until all is used, pour over it a Mayonaise sauce.

Boiled Fish.—Thoroughly clean and wipe your fish; baste it up in a clean cloth dredged with flour, cover with cold water in which a handful of salt is dissolved; boil slowly, allowing fifteen minutes to a pound; try with a fork to see when done, skim when boiling.

Sauce.—Have in a saucepan one pint of milk, let heat, stir in a spoonful of butter with a little flour rubbed with it, a little salt and chopped parsley. When the fish is done drain well, place on platter and pour over the sauce. Garnish with parsley and hard boiled eggs.

Salt Mackerel.—Put a mackerel to soak over night in plenty of water, with flesh down and the skin up. In the morning, drain and wipe it dry; broil over hot coals, and serve with melted butter. Or, soak till dinner-time, then roll it in a cloth, put it in plenty of boiling water, and boil half an hour. Drain from the water and lay it on the platter, and cover with a sauce made as follows: Take a piece of butter the size of an egg, mix with it smoothly a tablespoonful of flour, pour over the whole a half pint of boiling water, stirring until the gravy is smooth; let it boil three or four minutes and pour over the fish; garnish with slices of lemon. No recipe we have ever tried for cooking salt mackerel is so good as this.

Baked Fish.—Make a dressing of lightbread, seasoned with butter, pepper, salt, an onion chopped fine. Fill the fish with this, then put in a pan, sprinkle with flour, and put on a little butter, pepper and salt. Pour half pint of water into the pan and baste occasionally. It is nice to cover with tomatoes and bake slowly.

Fried Fish.—Dress your fish nicely, salt, and cut in pieces about two inches wide, roll in meal, lay in boiling lard, fry a nice brown. Small fish need not be cut.

To Broil Shad or other Fish.—Remove the roes, clean and dry thoroughly, wrap in buttered paper and place over a good fire, turn over two or three times, and when done take the paper off, put in your dish, pour melted butter over and serve. Fish, like steak, should not be salted until nearly done. Salt hardens the fibre and draws out the juices.

[illegible]

Broiled Shad.—Choose a medium sized shad, have it cleaned and split down the back, make a sauce of one tablespoonful of salad oil or melted butter, one of vinegar little salt and pepper; let your fish lie in this an hour or more, turning occasionally; then lay it on a griddle rubbed with a little butter to prevent sticking, broil it slowly, the inside first, and after laying it on a hot dish, spread over it some maitre d'hotel sauce.

Stewed Shad or other Fish.—Clean and prepare the fish. place in a kettle with parsley, thyme, an onion chopped fine, a pinch of allspice, salt and pepper. Cover with water and boil gently till cooked, then take from the kettle and place on a dish. Put two ounces of butter in the kettle, and when melted and mixed with the gravy, thicken with a tablespoonful of flour, stir with a spoon until of proper thickness, pour over the fish, which has been kept warm, and serve.

Canned Salmon.—Prepare thin slices of buttered toast. On these spread the salmon. After heating it and seasoning with pepper and salt, place a pint of milk over the fire, and when hot thicken with a tablespoonful of flour, same of butter, stirred together and cooked. Pour this over the salmon and serve.

Codfish Balls.—After cutting the codfish in pieces, soak it an hour in lukewarm water. Remove all the skins and bones. Pull it into shreds and put over the fire in cold water. When it boils change the water; repeat this process a second time, but do not boil the fish, as that only toughens it. Boil Irish potatoes tender, mash while still hot, add a little butter, and mix the two, having half as much codfish as potatoes, before either has had time to ol. This is the important element in having them good, at they be mixed together while hot. Form into balls nd fry in boiling lard. Garnish with parsley. If too dry ld a little milk. I sometimes add one egg and roll in ur to fry.

Fish Balls.—Take equal quantities of codfish shredded nd Irish potatoes, add a beaten egg and a tablespoonful butter; mix well; roll the balls in flour and fry with lt pork. Brown on both sides.

Stuffed Crabs.—Boil in salt and water until they turn rfectly red, putting the crabs alive in the boiling water. hen take the meat from them. Mix an onion to one ozen crabs, half a teaspoonful of mustard, one teaspoonful of pepper, salt, yolk of an egg, bread crumbs soaked in some sweet milk, one heaping tablespoonful of butter, celery seed and cayenne pepper to taste. Use half as much bread as you have meat. I use four yolks to three dozen crabs. Stuff the crab's shell with this dressing. Sift meal lightly over them. Have plenty of hot lard in your frying-pan. Put in the crabs with the stuffed side down. Fry a nice light brown.

Soft Shell Crabs.—Remove the spongy substance and the sandbag. Dry them; sprinkle on salt and pepper; mix a tablespoonful of milk with one beaten egg; roll the crabs in flour, then dip in the egg, then in cracker crumbs, and fry in hot lard.

Deviled Crabs.—One dozen fresh crabs, boiled and pickled (or one can of fresh crab meat), quarter of a pound of fresh butter, one dessert-spoonful of mustard powder, cayenne pepper and salt to taste. When canne crab is used draw all the liquor from the meat into bowl and mix carefully with an equal quantity of fin bread crumbs. Work the butter to a light cream, m the mustard well with it, and stir in very carefully handful at the time of the mixed crabs and crumb Season to taste with cayenne pepper and salt, fill the cra shells with the mixture, sprinkle bread crumbs over th top, put three small pieces of butter upon the top of ea and brown them quickly in a hot oven. They will p in baking, and will be found very nice.

Fish Chowder.—Take a red or any other firm fish, c in pieces about three inches square; one and one-hal pounds of salt pork, cut in thin slices, and half a doze Irish potatoes and the same of tomatoes, both sliced thin, half a dozen onions, cut fine, and one dozen hard crackers, broken in small pieces. Take a large pot, put a layer of pork on the bottom, then a layer each of fish, potatoes tomatoes, onions and crackers; sprinkle each layer with salt, pepper and flour; repeat the layers until all are used; cover the whole with hot water, and let boil half an hour or until done. Put in a pint of claret and boil five minutes longer.

St. James Fish Chowder.—Put half a pound of sliced salt pork in the bottom of a deep saucepan, and fry it brown; take it out and put in layers of potatoes, onions and fish sliced, seasoning each layer plentifully with salt and pepper, using to three pounds of fish, a quart each of onions and potatoes; cover with cold water, and bring gradually to a boil; cook slowly half an hour, then add one pound of hard crackers; boil five minutes longer and serve. Half a pint of port wine and a bottle of champagne added just before serving is an improvement.

How to Freshen Salt Fish.—Mackerel or any other salt fish should be soaked in fresh water, with the flesh side down, as the salt falls to the bottom.

Salt Codfish with Cream.—Soak one and a half pounds of codfish (salt) over night. Next morning set the fish to simmer for about two hours; drain off the water and strip the fish into shreds; place it in a saucepan with a quart of milk and two tablespoonfuls of butter, mix a tablespoonful of flour with a little cold milk and add to the fish. Let the whole come to a boil; remove the dish from the fire; beat up one egg to a froth, add it to the fish, stir and serve.

To Boil Fish.—All fish should be placed in salted cold water, with a little vinegar or lemon juice in it; place an onion inside the fish before boiling. It should then boil very gently or the outside will break before the inside is done. It must be taken from the water as soon as done, or it will become insipid. It will require eight minutes to the pound for large fish, five minutes to the pound for thin fish; use only enough water to cover it. If you have no fish kettle, wrap it closely in a cloth, tie securely and place a plate in the bottom of your kettle. Always serve with a nice drawn butter sauce, with eggs, or use Hollandaise sauce.

Fish au Court Bouillon.—Cut up a large fish, take out the bones; pour over it a cup of vinegar. Chop one onion and some parsley; fry these in hot lard, with some red and black pepper, a tablespoonful of allspice, a dozen pounded cloves and three blades of mace. Pour into this a pint of strained tomatoes. Place the whole with the fish in a saucepan, and let it simmer slowly three-quarters of an hour; stir in a tablespoonful of butter before serving. Serve with toast around the dish.

To Bake Fish.—When cleaning the fish, do not cut off the head and tail; stuff it, made thus: soak some light bread in water; when the bread is soft, press out all the water; fry a minced onion in some butter, add the bread, some chopped parsley, a tablespoonful of butter, pepper and salt; let cook a moment, remove from fire, and stir in an egg; after stuffing your fish, sew it or wind a cord several times around it. Lay in your baking-pan, with thin slices of pork across the top; sprinkle over pepper and salt, and sift flour over it; put some hot water in the pan; bake in a hot oven, basting *very often.* If not basted often, it will be dry. Serve a sauce with it.

Frog's Legs.—The hind legs only are used. Boil them three minutes in salted water, scalding hot when they are put in; wipe them dry, dip them in bread crumbs, then egg and bread crumbs again; fry them in boiling lard. Place on a hot platter in a circle with green peas in the centre, and serve while hot.

To Bake Shad.—After dressing your shad, wash clean, rub with good butter. Bake half an hour with a brisk fire, put enough water in the pan to prevent burning, and sift a little flour over the fish, salt to season. Baste every few minutes. Serve with green peas.

Club House Fish Cakes.—Wash and boil one quart of Irish potatoes, putting them in enough cold water to cover them, and one tablespoonful of salt. In another vessel put one and a half pounds of salt codfish on the fire in plenty of cold water, and bring it slowly to a boil; as soon as it boils, pour off the water, and put it again in cold water to freshen it; sometimes this has to be done the third time to freshen. Free the fish from skin and bone; peel the potatoes and mash through the cullender; season with butter and pepper; add the yolks of two eggs and the fish , mix well, and make into cakes, using a little flour to prevent sticking to the hand. Fry in enough hot fat to nearly cover them ; have lard very hot when they are put in.

MEATS.

BEEF.

How Meat Should be Broiled.—In broiling all meats, you must remember that the surface should not be cut or broken any more than is absolutely necessary; that the meat should be exposed to a clear quick fire (if the fire is not clear, throw a handful of salt into it to clear it) close enough to sear the surface without burning it, in order to confine all its juices. It *must not* be seasoned until it comes from the fire, as it extracts the juices and renders it dry and tasteless.

To Broil a Beef Steak.—Rub the bars of the gridiron smooth and then grease them slightly; lay on a sirloin steak, put the gridiron over a hot fire; broil the steak, turning frequently, so it will not burn, until it is done, which can be ascertained by pressing the tips of the fingers upon it; if it springs up again, it is rare-done; if it remains solid, it is well done; while broiling, prepare a "Maitre d'hotel butter," spread over the steak, with a little salt, after it is in the dish. Serve immediately.

My Favorite Way to Cook Beef Steak.—Never wash steak, or salt it until done, grease a frying pan or batter-cake griddle just enough to prevent the meat from sticking or burning; beat your steak and lay on the hot griddle, as it browns on one side, turn until it is sufficiently cooked, have ready some melted butter and salt in a tin pan on the back of the stove; put the steak into it, cover closely and let it stand until ready to serve. I never use pepper on steak, but that is a matter of taste.

Beef Steak.—Cut the steak at least three-fourths of an inch in thickness; if not perfectly tender, take a blunt, heavy carving-knife and hack closely from one end to the other; then turn and repeat the process upon the other side; never wash your steak. Lay on a buttered gridiron over a clear fire, turning very often as it begins to drop. Do not season until it is done, which will be in fifteen minutes, if the fire is good. Rub your hot dish with a split raw onion, lay in the beef steak, salt and pepper both sides; then put on a hot cover, and let it stand five minutes to draw out the juices. Send to table covered. If you have not a gridiron, rub a little butter upon the bottom of a hot clean frying-pan, put in your meat and turn frequently. This is not equal to a gridiron. I prefer the sirloin steaks.

Fried Beef Steak.—Cut your pieces of steak about uniform size. If tough, beat it with your hammer; roll each piece in flour, shaking slightly; sprinkle with salt and lay in a pan of boiling lard. When brown on one side, turn it, and as soon as the whole is a light brown, take it up. Into the gravy sprinkle a tablespoonful of flour; stir this in smoothly, pressing out all lumps; pour in half tumbler of boiling water. Let this boil up once and pour over the steak. Onions may be fried in the gravy after the steak is taken up. The white silverskins are the most delicate. Fri[illegible] apples are a good accompaniment.

Stuffed Steaks Baked.—Make a nice dressing, as for turkey, spread on one side of the steak, roll up, secure it by wrapping a cord around it, put in your baking pan with a sufficient quantity of water, and a little lard on top, flour as usual for roasting, and baste often with the gravy.

Fried Tripe.—Cut in slices, after being well boiled. Dip each piece in a thin batter made of an egg, some flour and milk, salt, and fry in hot lard.

Breakfast Stew of Beef.—Cut up some beef in pieces an inch long, put them in a sauce-pan with just enough water to cover them, and stew gently for two hours. Do this at dinner, set away until next morning, when season with pepper, salt, chopped onion and parsley. Stew half hour longer and add a teaspoonful of sauce or catsup and a tablespoonful of browned flour, wet up with cold water. Finally, if you have it, half a glass of wine. Boil up once and pour in a deep covered dish.

Another Breakfast Dish.—Cut thin slices of cold roast beef and lay them in a stew pan. Cover them with a gravy made of three tablespoonfuls of melted butter, one of walnut catsup, a teaspoonful of vinegar, a little salt and pepper, a teaspoonful of made mustard, and some warm water. Cover tightly and steam for half an hour. If the meat is rare this is very nice.

Corned Beef.—To twenty-five pounds of beef (fore quarter best), four quarts of salt, one quart of brown sugar, one tablespoonful of powdered saltpeter, one pint of molasses, or enough to wet up the salt. Rub each piece hard and thoroughly with this mixture, put it in a keg, scraping in every particle of salt left, put a weight on top. The juices that exude form the brine; not a drop of water used. Once a week take the top pieces and put at bottom, as there will not be sufficient brine to cover.

Corn Beef Hash.—To two parts of cold boiled corned beef, chopped fine, put one of mashed potatoes, a little pepper, salt, milk and melted butter. Turn all into a frying pan and stir until it is smoking hot. Put in a deep dish, shape as you would mashed potatoes, or you may cease stirring for a few minutes and let a brown crust form on the under side.

Beef Tongue.—If it has been dried and smoked, soak it over night, but if only pickled, soak for five hours. Put in a pot of cold water; let it set over a slow fire for an hour before it comes to a boil, then simmer gently three or four hours till done. Peel it, rub over with the yolk of an egg, strew bread crumbs and finely chopped herbs over it. Brown in the oven for a few minutes.

Receipt for Corning Beef.—To one gallon of water, take half a pound of salt, half a pound of sugar or one cup of molasses, one good tablespoonful of saltpeter. Let these be boiled together and skim. Let it get perfectly cold before pouring over the beef. Four gallons of brine will cover fifty or sixty pounds of beef. Pork or hams cured as above are very fine.

Veal Cutlets.—Cut them into pieces equal in size, beat them with a knife into shape, dip them first in egg and then in bread crumbs, and fry them slowly in hot fat; when done lay on a dish, pour off nearly all the fat from the frying-pan, stir into what remains a little flour, add a little water, salt, pepper and lemon juice; pour this gravy over the cutlets and serve.

Cold Roast or Corned Beef Hash Baked.—Chop the cold cooked meat rather fine, use half as much meat as of boiled potatoes, chopped when cold. Put a little boiling water and butter into an iron sauce-pan; when it boils, put in the meat and potatoes; salt and pepper to taste. Let it cook, stirring occasionally, not to make a mush of it. It is not done before there is a coating at the bottom of the sauce-pan, from which the hash will free itself. The hash meat must not be watery, nor yet too dry. Serve on slices of toast. Chicken or turkey hash may be made in the same way.

Tomato Hash.—Chop cold roast beef fine, put a minced onion and a pint of tomatoes after peeling and chopping, on to cook; when thoroughly done, add beef, a spoonful of butter, pepper and salt to taste. Serve hot.

POULTRY AND MUTTON.

Fried Chicken.—Kill and dress your chicken and cut it in pieces some time before it is to be cooked; sprinkle well with salt. When ready to cook, wipe dry, and roll in flour as long as any will adhere to it. Have your frying-pan half full of *hot* lard; lay your chicken in, let it cook until done on one side before turning, then on the other; remove from the frying-pan, pour some sweet milk in the grease in the pan, stir rapidly and pour over the chicken. The secret of having it nice is plenty of hot lard.

Roast Chicken.—Having dressed your chicken, wash well in two or three waters. Prepare a stuffing of bread crumbs moistened with hot water, some butter, pepper, salt, and an onion chopped fine. Fill the bodies and crops, sew them up; place in a baking pan, with a teacupful of hot water and a little lard or butter; baste frequently with this while baking; have your giblets in the same pan. When the fowls are done, remove to a hot dish; cut up the giblets in the gravy, thicken with a little flour if necessary, boil again and send to the table in a gravy boat.

Broiled Chicken, No. 1.—Dress your chicken, split it open in the back; when ready to cook, rub it with salt; put in your stove pan with a teacup of boiling water; baste with butter until done, then brown nicely on both sides; take it up and pepper it. If you wish them for tea, put half a teacup of vinegar with your butter that you baste with; they are much nicer. Sift very little flour in gravy to thicken.

Broiled Chicken, No. 2.—Rub your chickens over with lard, and place upon a broiler over a moderate fire. Prepare a sauce of butter and vinegar; whilst the chickens are cooking, dip them often in the sauce, returning them to the broiler each time. Cook slowly, and, when done, pour the sauce over them.

Chicken Pie.—Dress your chicken and cut it up; parboil with salt and water and a little pepper; take the water it is cooked in to put in the pie. Make your pastry, line your pan, set on the stove and let cook a little to prevent being sobby; then put in a layer of chicken, a layer of thin slices of bacon and a layer of hard boiled eggs sliced, some butter and lard mixed. After filling your pan, pour over the water the chicken was boiled in, put on a top crust, stick with a fork, and bake.

Chicken Pie.—Make a crust as for any pie. Cut up a chicken, and some pieces of pork if you like; parboil until tender, season with butter and pepper; cut the corn from six ears of tender green corn, and put in layers with your chicken in your baking dish lined with paste; cover the whole with sweet cream, or milk, and put on an upper crust, and bake an hour. Serve hot.

Roast Turkey.—After dressing your turkey, rinse out with several waters, a little soda put in next to the last water; fill the body with this water, shake well, empty it out, and rinse with fair water. Then prepare a dressing of light bread, softened with hot water, or any kind of cold bread, mixed with an onion chopped fine, some butter, pepper, salt, (some persons like a little thyme, rosemary, sage, mixed in it); the yolks of two eggs may be added, if you like, or, leaving out the herbs, a dozen oysters chopped fine may be added to the stuffing; stuff the craw with this; tie a string lightly around the neck to prevent the stuffing escaping; then fill the body of the turkey, and sew it up with a strong thread. Dredge it with flour before roasting, and baste often—at first with the butter and water, afterwards with the gravy in the dripping pan; put a teacup of hot water in the pan when it is first put in. When done, cut up the giblets in the gravy; if not thick enough, use a spoonful of flour, wet up with cold water; to prevent lumping, boil up once, and put in the gravy boat. Serve with cranberry sauce. Some lay fried oysters in the dish around the turkey.

Roast Turkey.—Miss Julia Corson.—Choose a fat, tender turkey; pluck it carefully, remove the pin-feathers, singe the bird, wipe it carefully, slit the skin at the back of the neck, take out the crop without tearing the skin; loosen the heart, liver and lungs, and then draw them with the entrails at the vent. Unless you break the gall or entrails in drawing, do not wash it, as this greatly impairs the flavor. Twist the tips of the wings back under the shoulders; stuff the bird; pound the breast bone down. Lay a thin slice of pork over the breast until sufficient drippings run from the bird. Baste it frequently, browning it on all sides by turning it in the pan; do not run a fork into it, as that would let out the juices; when it is half done, season it with salt and powdered herbs, if you like the flavor. Allow it to cook twenty minutes to each pound. Dish it. Make a gravy by adding one teacup of water to the drippings in the pan, and thicken with a teaspoonful of flour mixed with a little cold water. Serve the turkey with a gravy boat of gravy and a dish of cranberry sauce.

Stuffing for Turkey.—Steep half a pound of stale bread in tepid water until you can mash it smooth, half a pound of fresh veal and pork chopped fine, or good sausage meat, half pound of grated cheese; fry one ounce of onion in one ounce of butter to a light yellow; mix well together; season with salt, pepper, powdered herbs and two whole eggs; mix well, and stuff the turkey.

Guinea Fowls.—Unless young, they are apt to be tough. Put them in early and stew slowly, omitting the salt until tender; then chop up some hard boiled eggs; a spoonful of flour, pepper and butter is added to the gravy; or they may be stuffed and baked as a turkey. A little minced ham improves the dressing. Serve with a tart jelly.

Roast Ducks.—Clean, wash and wipe the ducks carefully. To the usual dressing add a little sage and a minced onion; stuff and sew up as usual, reserving the giblets for the gravy. If tender, they will not require more than an hour to roast. Baste well. Always put about a teacup of hot water in your baking pan, and thicken the gravy with a little browned flour. Serve with a tart jelly.

To use Cold Duck.—If a warm dish is desired, cut the meat from the bones and lay it in a saucepan, with a little minced cold ham; pour on just enough water to cover it, and stir in a tablespoon butter. Cover and heat gradually until near boiling; then add the gravy, diluted with a little hot water, a tablespoon catsup, one of Worcestershire sauce, and one of currant or cranberry jelly, with a glass of wine and a tablespoon browned flour.

Roast Wild Duck.—Parboil and put a small onion inside of each to flavor; throw away the onion, and stuff with bread crumbs seasoned with pepper, salt, sage, and onion, and roast until brown and tender, basting at first with butter and water, then with the drippings. Add to the gravy, when you have taken up the ducks, a tablespoon currant jelly and a pinch of cayenne. Thicken with browned flour, and serve in a tureen. If you substitute mashed Irish potatoes for the bread, it is excellent.

Stewed Wild Duck.—After dressing, parboil about ten minutes, with an onion with them; cut into joints, pepper, salt and flour them. Have ready some lard in a frying-pan, and fry them a light brown. Put them in a saucepan and cover with the gravy. Add a minced onion, salt' pepper and a bunch of sweet herbs; cover closely, and stew half hour, or until tender. Take out the duck, strain the gravy, put in a half cup rich milk, in which an egg has been broken, thicken with browned flour; add a tablespoon of wine and the juice of a lemon, beaten in gradually not to curdle the milk. Boil up, and pour over the ducks.

Chicken a la Brunswick.—Take two fat young chickens, cut them up; put into a good sized saucepan two tablespoons lard, brown two tablespoons flour, put in the lard with an onion chopped fine; salt and pepper to taste. Slice three or four slices of salt pork; fry in the lard with the onion. Have ready peeled and cut fine one pint of Irish potatoes, one of butter beans, one of green corn, one of tomatoes, and a glass of good claret wine. First brown the flour, then the onion, then the chicken, then the vegetables, with just enough water to cover the ingredients; let boil until done. If it needs more water, add from the kettle. Just before serving, add the wine. Stir well, and serve hot.

To Broil Birds.—Make a sauce of one lemon sliced thin, one-half cup vinegar, one-half cup boiling water, one large tablespoon butter; season highly with black and red pepper. Broil the birds on the griddle; when nearly done, put them in a covered pan, pour over the sauce, and baste occasionally until done. Wine may be used in place of vinegar. This is for six birds.

To Cook Birds and other Game.—Dress your birds and put in a baking-pan, with water not sufficient to cover; a piece of butter size of an egg, same of lard; pepper and salt; cover closely. After cooking long enough to be done, sprinkle a little flour over them; remove the cover and add more butter. After they brown, if gravy is not thick enough, set on top of stove and let thicken. Vinegar is a nice addition to the gravy. Chickens are nice cooked in the same way.

Another way to Cook Birds.—Dress your birds, put in a pan and set inside of the stove, with just enough water to keep from burning; baste with lard, salt and pepper. When nearly done, add plenty of butter, and thicken your gravy with milk.

Stewed Fowls.—Cut up your chicken as for frying; roll in flour, shaking off all that will not adhere; put some slices of nice fat pork in the bottom of your stew-pan, and about one pint of water; cover closely. When hot, put in your fowl, with salt and pepper to taste (some like an onion cut fine and put in); keep the pot covered closely. As the water boils away, add more. Just before it is done, add one tablespoon butter You can make a nice paste, cut in strips, and put in the stew, if you like.

To Barbecue Game.—Fleming.—Take any kind of game, broil half done; then take enough tomato catsup and Worcestershire sauce, some butter, to cover the game; stew until done; salt and pepper to taste.

Stuffing for Roast Fowls.—Moisten bread crumbs or biscuit with boiling water, let stand until it can be mashed to a paste; add a spoonful of butter, an onion, and some parsley chopped fine. After mashing the bread, mix in one or two eggs; fry in the frying-pan until dry. The fowl should never be stuffed tight. Put the stuffing in an hour, if possible, before it is put on to bake.

Chicken Toast.—Take the remains of a cold chicken and chop it up fine, put in a saucepan, season with salt and pepper, and just a little onion, with a lump of butter, a little boiling water, or the cold gravy; when very hot, break in two or three eggs; stir all together, pour it upon nicely buttered toast.

Croquettes.—One pound cold turkey or chicken, a half pound of bread, a half pound of butter, three teaspoons parsley, one teaspoon onion, five eggs. Chop the meat very fine, also the herbs, and mix well together; salt, pepper and mace to taste (use very little mace); one nutmeg and three tablespoonfuls of sweet cream or milk; mix thoroughly. Then break two eggs into a bowl, beat very little, press your meat in a wine-glass, and dip first in the egg and then in bread or cracker crumbs, and fry in boiling lard.

Roast Lamb with Mint Sauce.—Choose a fore-quarter of lamb, which is as well flavored and less expensive; lay it in a dripping-pan, with a sprig of parsley, three sprigs of mint, one carrot sliced; put in a quick oven and roast. When half done, season with salt and pepper, and baste it occasionally with the drippings. Serve with mint sauce.

Mint Sauce.—Half a pint of vinegar, four ounces of sugar, three tablespoonfuls of chopped mint. Serve with the lamb.

Barbecued Mutton.—Put your mint in a stove pan, dredge with flour, put some salt and lard in bottom of pan; as the meat cooks baste with the gravy (use no water). When done remove the meat, add to the gravy catsup, vinegar, mustard, Worcestershire sauce.

Stuffing for Boiled Fowl.—Moisten a pint of bread crumbs with hot milk; put into it a tablespoon of butter, salt and pepper to taste; mince a pint of oysters, or Irish potatoes boiled and mashed fine; mix well and stuff, allowing a little room to swell.

Stuffing for Baked Fowls.—Moisten bread crumbs, biscuit or crackers with boiling water; let stand until it can be mashed to a paste; add a spoonful of butter, an onion, and some parsley cut fine, salt and pepper. After mashing the bread, put one or two eggs with it, pour in the batter and fry until dry, stirring constantly. Room should always be left to swell. Use while hot. Put the stuffing in an hour, if possible, before the fowl is put to roast.

Stuffing for Pig.—Use equal quantities of cold hominy, or rice, and flour; mince an onion, a little parsley, sage, pepper and salt; make this into a dough, bake a light brown; while hot, mash it with butter to make it rich enough. Stuff while hot.

Potato Stuffing.—Boil dry, Irish potatoes; mash them through a cullender; mix an equal quantity of bread crumbs, grate and add three hard boiled eggs, a tablespoon butter, a little milk to moisten, if necessary; salt and pepper.

PORK.

To Barbecue Pig.—Lay it on your baking pan, with enough water to prevent burning, say a teacup full; baste with salt water, and pour melted lard over; when it commences to brown make a sauce of vinegar, red pepper and salt, baste frequently until done. When taken up have ready a sauce of butter, vinegar, salt and black pepper, and pour over it.

Stuffed Pig, French Cook.—Make your stuffing of four pounds sausage, or lean beef, if sausage is not to be had. If beef is used, put two pounds of the nicest bacon, one loaf of bread soaked in water and squeezed dry, six raw eggs worked into the meat, half pound butter; season with sage, thyme, parsley, pepper and salt, two onions, tumbler sherry wine, rosemary, liver, haslets and heart, chopped fine. After the pig is dressed ready to stuff, rub the inside with lard and put in your stuffing, not too tight, as it swells and bursts. Season your dressing with a little allspice, cloves, nutmeg, onion chopped very fine; work thoroughly into your stuffing, getting out all strings from the meat. If beef is used, run through your sausage grinder.

Stuffed Ham.—Boil your ham until done; remove the skin, and with a sharp knife make incisions in it to the bone; make a dressing of lightbread soaked in milk, one onion, a little butter, mace, cloves, and celery seed, red and black pepper; mix thoroughly and stuff the incisions you have made. Grate cracker over the ham, return to oven and let brown.

Ham Pie.—Slice one pound of raw ham very thin, place in a stew pan, add one pint of water and one tablespoonful of butter; cook ten minutes. Boil five eggs hard; make a crust the same as for chicken pie, line your dish with it, then put layers of ham, then egg, then pieces of pastry, until all are used. Fill your pan with the broth the ham was boiled in. Put on a cover of the paste and bake.

Deviled Ham—Slice some ham very thin, sprinkle with cayenne and black pepper; broil until well done. Place in a dish and pour over the following sauce: three tablespoonfuls of butter, one of vinegar, one of mustard, and one of Worcestershire sauce.

Fried Ham.—Cut the ham in thin slices, pare off the skin, if the ham is old or very salty, lay it in tepid water an hour before frying. Put in the frying pan a teaspoonful of lard; when it is moderately hot, put in the ham and turn frequently, when done take it out and pour some hot water into the grease, stirring all the while and pour over the ham. That makes red ham gravy. A little flour sifted in the gravy is better.

Broiled Ham (*Fine*).—Slice and wash your ham to freshen, make a sauce of vinegar, pepper, butter, and a little sugar, put in a pie plate or pan and put on the stove until hot, then dip each slice in the mixture and lay on the top of a hot stove, turn when necessary, when done lay on a dish and pour over the sauce.

Baked Ham.—Wash clean, then wrap it well in a bundle of oats, and boil until done; take from the pot and skim it; take two flat sticks, lay in the bottom of your stove pan, put the ham on the sticks. Make a batter of flour and water, and put all over the ham. Bake two hours, take off the crust, and dress the ham.

Baked Ham.—Soak your ham over night, next morning put on in a large kettle of water and boil until done; skin it and make a dressing of vinegar, sugar and mustard, about as thick as cream (making it quite sweet,) then make incisions in your ham to the bone, put in the dressing, put in the stove and bake brown.

To Boil a Ham.—Boil a ham until nearly done, take it out and skin it; rub on the fat side about three tablespoonfuls of sugar, first gash the fat before putting on the sugar, put in the oven and bake one hour.

Keeping Hams and Dried Beef.—After the hams have been smoked take them down and thoroughly rub the flesh part with molasses; then immediately apply ground pepper by sprinkling on as much as will stick to the molasses; then hang up to dry. Hams treated in this manner will keep perfectly sweet and free from insects. Treat dried beef in the same way, and then hang up in the cellar or some damp place to prevent it from becoming too dry. You will not be troubled with mold or insects.

Souse.—Boil a hog's head until it drops from the bone Salting it, take it and chop very fine, season with pepper, mustard and salt; then put back in your kettle with a small quantity of liquor and boil a few minutes, pour into a bowl and set away to become cold; put a plate on top of each bowl and a weight on that. In two days it will be ready for use.

Hog's Head Cheese.—This is made of the head, ears and tongue. Boil them in salted water until very tender. Strip the meat from the bones and chop fine. Season with salt, pepper and half a cup of strong vinegar; mix all thoroughly together, taste to see if it is seasoned sufficiently, pack in moulds, put a plate on top and a weight upon this. Next morning it will be ready to turn out. If you wish to keep it pack in a jar and cover with vinegar. It is nice fried in batter for breakfast.

Brains Fried.—Scald a set of brains to take out the blood. Put in your frying pan with enough lard to prevent them from burning, season with salt and pepper. Mash them as fine as possible with a spoon; when done, break in three or frour eggs, stirring all the time. Don't let them cook too hard, a few minutes is sufficient.

To Barbecue Meat.—Put the meat in the stove pan with a little water to prevent burning, cook slowly and baste with salt and water, when nearly or quite done make a sauce of a little vinegar, mustard, Worcestershire sauce, butter, lemon, salad-dressing, salt and pepper, mix with a little hot water and thicken it if thin, with a little flour. Pour the mixture over the meat and let stand for some time to penetrate the meat. Be careful not to let a fork stick in the meat as the juices would exude.

Fried Sausage.—Get in market some unstuffed sausage meat, take equal quantities of bread crumbs soaked in milk, an egg or two, according to the quantity, some chopped onion, a little salt. Make into cakes and fry in hot lard. A great improvement on plain sausage. Omit the onion if you dislike the flavor.

Pain de Vere.—Take cold beef, chop fine or run through a sausage grinder and the same quantity of fresh pork, soak half as much bread in milk, mix with the meat, then add three beaten eggs, season with salt, pepper and a little onion; roll in the shape of a loaf of bread and bake. Serve hot or cold.

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SAUCES.

A SAUCE to pour over boiled fowls or meats: one pint of sweet milk, stir to it slowly one pint of boiling water, rub one tablespoonful of butter and two teaspoonfuls of flour together, put this to the milk and stew it until the flour is cooked to the consistency of cream. Season with salt and the juice of a lemon, if you prefer to have it colored use the yolks of two eggs, stirring them in a few minutes before you remove it from the fire. Pour a part of the sauce over the meat the rest in a tureen.

Maitre d' Hotel Butter.—Mix together, cold, one ounce of butter, one tablespoonful of chopped parsley, one teaspoonful of lemon juice and a little pepper. This is an excellent sauce for broiled fish or steak.

Sauce for Lobster.—Mash fine the yolks of two hard boiled eggs, a tablespoonful of water and the coral of the lobster, a teaspoonful of made mustard, two tablespoonfuls of salad oil and five tablespoonfuls of vinegar, salt to taste.

Mint Sauce.—Three tablespoonfuls of fresh mint chopped fine, five tablespoonfuls of vinegar, two teaspoonfuls of sugar dissolved in vinegar. Serve with roast lamb.

Cold Slaw Sauce.—Stir to a teacup of vinegar one teaspoonful of mustard, two of white sugar, one of salt, one tablespoonful of butter or oil, beat in a bowl the yolks of

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two eggs and stir in vinegar to them, then the other things put in a stew pan, when boiling hot pour over your slaw.

Horseradish Sauce.—One teacup of grated horseradish, one wine glass of good vinegar with a dessert-spoonful of white sugar in it, the same of mustard, a teaspoonful of salt, stir all together. Serve with cold meats.

Sauce for Barbecues.—With half a pound of butter stir into it a large tablespoonful of mustard, half a teaspoonful of red pepper, one of black, salt to taste, add vinegar until the sauce has a strong acid taste. As soon as the meat becomes hot begin to baste, and continue basting until the meat is done, pour over the meat any sauce that remains.

Sauce for Steak.—After the steak is sufficiently fried take it upon a hot dish set where it will keep warm, if liked, cut up an onion and fry a golden color in the grease in the frying pan, a tablespoonful of butter and a heaped teaspoonful of flour, stirring it to a smooth paste, then add a cup of hot water, stir it well and let cook until sufficiently thick, or thick as cream, remove the onion before adding flour.

Ham Gravy.—When the ham is fried remove it from the frying pan, mix smoothly with the gravy a teaspoonful of flour, pour in half a cup of boiling water; shake the pan well, let it remain a minute, pour over the ham.

Dressing for Slaw or Lettuce.—Boil a teacup of vinegar with a tablespoonful of butter, the yolk of an egg well beaten, a dessert-spoonful of mustard, two tablespoonfuls of sugar, salt and pepper to taste, and a half cup of milk; when the vinegar boils pour the other ingredients mixed together into it and boil a few moments; when cold pour over the slaw and serve at once.

Dressing for Salad.—Two eggs beaten separately, one teacupful of salad oil, one teacupful of vinegar, one teaspoonful of mustard, one of salt and one of sugar, beat all together except whites, put in a vessel and simmer over boiling water, then stir in whites beaten stiff.

Mayonnaise Sauce.—The yolks of two hard boiled eggs rubbed to a smooth paste with the yolks of two raw eggs, add one teaspoonful of salad oil, a drop at a time to prevent curdling, one teaspoonful of mustard, same of black pepper, same of sugar, a little salt and one teacup of vinegar.

Mayonnaise Sauce.—Yolks of two raw eggs put into a deep bowl and rubbed to a smooth paste, then put in while hot a small Irish potato rubbed free from lumps, then add one cup of salad oil alternating with one cup of vinegar, keep rubbing until about the consistency of pan cake batter, if it commences to curdle add more vinegar and one teaspoonfull of mustard, salt to season.

Mayonnaise Sauce.—Beat well with the yolks of two raw eggs, add one teaspoonful of salt, one teaspoonful of mixed mustard, one-half pint of olive oil, drop by drop, beating constantly. Put five or more tablespoonfuls of vinegar in last, according to taste; a little lemon juice added before the vinegar improves it. Beat all well together, and it is ready for use. It is excellent for lobster or chicken salad, or to pour over cold chopped veal, adding lettuce or celery if desired.

Sauce Hollandaise.—Put a tablespoonful of butter in a saucepan, when it bubbles stir in it with an egg whisk an *even tablespoonful of flour*, let it continue to bubble until the flour is thoroughly cooked when stir in half a pint of boiling water, when it boils take it from the fire and stir into it gradually the beaten yolks of four eggs; return the sauce to the fire for a minute to set the eggs without allowing it to boil, again remove the sauce and stir in the juice of half a small lemon and a small tablespoonful of butter, stir all well with the egg whisk.

Caper Sauce.—Melt a quarter of a pound of butter in which two teaspoonfuls of flour have been rubbed, add one pint of sweet milk or half water, add six or eight tablespoonfuls of capers. Mock caper sauce is made by adding pickles cut up small. Egg sauce is made in the same way, substituting hard-boiled eggs cut up fine for capers.

Sauce for Boiled Fowls.—Beat the yolk of one egg, add to it a tumbler of melted butter, half a tumbler of milk, stew five minutes, salt and pepper. If for pork chops season with sage.

Egg Sauce for Fish or Fowl.—Mix well together a quarter of a pound of butter and one tablespoonful of flour. Put one pint of water in a saucepan, and when it boils stir in the butter and flour, season with salt and pepper and add six hard boiled eggs chopped fine, it is best to crumble the yolks, stir constantly, it will require but a few minutes to thicken.

Apple Sauce.—Stew acid apples, when done mash them through a cullender or sifter, then sweeten to taste, add a small piece of butter, grate a little nutmeg over it, serve with roast pig.

Dried Peach Sauce.—Wash your peaches in two or three waters, put them to soak over night. Let them stew in the water they were soaked in until they can be mashed smooth with a spoon, then sweeten and flavor with a little ginger.

Dried Apple Sauce.—Wash them in two or three waters, put them in a stew-pan, cover well with water and cover tightly, let boil until soft, then put in as much sugar as is necessary to sweeten them, about one teacup full to a quart, add boiling water if they become dry, season with lemon or nutmeg. The evaporated apples are better covered with cold water.

Cranberry Sauce.—Wash and pick over your fruit, use one measure of water, two of sugar, three of fruit, put on the berries in the water, as they cook mash smooth then add the sugar. Some persons put in a little soda as it requires less sugar.

OYSTERS.

It is of the utmost importance in cooking oysters to have a hot fire.

Oyster Soup.—Strain the liquor from one hundred oysters, add to it one pint sweet milk, season carefully with cayenne pepper and salt; skim well then add the oysters and half pint of crackers rolled fine in which one teacup of butter has been worked as a dough; as soon as the oysters ruffle on the edge serve them. Oyster or cream crackers, pickles and sliced lemon are served with them. Oyster stew is made without thickening.

Oyster Gumbo.—Cut up a chicken, roll in flour, fry in the vessel in which the gumbo is made. When the chicken is nearly done chop an onion and fry with it. Pour on this three quarts boiling water and let it boil slowly till the flesh leaves the bones, then add the liquor from the oysters, salt and pepper to taste. Let this boil a short time, then add two tablespoonfuls tomato catsup and one hundred oysters, and allow them to boil only five minutes. When taken from the fire and before pouring out, sprinkle in two tablespoonfuls of *file* powder.

Scolloped Oysters.—Break up some crackers fine, put in the bottom of your pan, first, a layer of crackers, then a layer of oysters, with a sprinkling of salt, pepper and butter. Continue this until the pan is full, have a layer of rolled cracker on top, put bits of butter over the top and carefully fill the pan with sweet milk. Bake a nice brown. Beat an egg with the milk.

Fried Oysters.—Use for frying the largest and best oysters you can find. Take them carefully from the liquor, lay them in rows upon a clean cloth, and press another lightly upon them to absorb the moisture; have ready several beaten eggs, and in another dish, some crackers crushed fine and sifted, or cracker meal if you can get it. In the frying-pan heat enough lard to cover the oysters entirely. Dip each oyster first in the egg then into the cracker, rolling it over that it may become completely encrusted. Drop them carefully into the frying-pan and fry quickly to a light brown. If the lard is hot enough they will soon be ready to take out. Test it by putting in one oyster before you risk the rest. Do not let them lie an instant after they are done. Put some salt in the cracker. Serve dry and let the dish be warm.

Broiled Oysters.—Choose large fat oysters, wipe them very dry, sprinkle salt and cayenne pepper on them, and broil upon one of the small gridirons sold for the purpose. Butter the gridirons well, and let your fire be clear and hot. If the oysters drip, withdraw the gridiron for an instant until the smoke clears away. Broil quickly and dish hot, laying them on slices of toast with some butter poured over them.

Oyster Fritters.—Drain the liquor from the oysters, and to a cupful of this add the same amount of milk, three eggs, a little salt, and flour enough for a thin batter. Chop the oysters and stir into the batter. Have ready in the frying-pan a few spoons of lard, heat very hot and drop the oyster batter in by the spoonful. Try a little to satisfy your-self that the lard is hot enough and the fritter is of the right consistency. Take rapidly from the pan as soon as they are done to a pleasing yellow brown. Serve hot.

Oyster Omelet.—Twelve oysters, if large, twenty-four, if small, six eggs, one cup milk, one tablespoonful butter, chopped parsley, salt and pepper. Chop the oysters very fine. Beat the eggs separately, as for nice cake. Put three tablespoonfuls of lard in the frying-pan while you are mixing the omelet. Stir the milk in a bowl with the yolks and season. Next put in the chopped oysters, beating vigorously as you add them gradually. When they are thoroughly incorporated, pour in the tablespoonful melted butter; finally whip in the whites lightly, and with as few strokes as possible. If the lard is hot, as it ought to be, put the mixture in the pan. Do not stir it, but when it begins to stiffen, run a broad-bladed knife under it. As soon as the center is fairly set, fold in the center and turn out into a hot dish. The omelet is delicious.

Oyster Pie.—Make a rich puff paste. Have the lower crust about as thick as fruit pie, the upper one twice as thick. Line your baking-pan with the crust. Bake half done. Put in your oysters. Beat into the liquor two eggs, a spoonful cracker crumbs or flour, some butter, pepper and salt. Put on upper crust and bake.

Roast Oysters.—Cook on the hot coals until the shells open; have some melted butter in a hot dish ready to receive the oysters and serve.

Roast Oysters.—Wash and wipe the shell oysters and lay them in the oven, if quick, upon top of the stove if that is hottest. When they open they are done. Remove the upper shell by a dexterous wrench of the knife. Season the oyster on the lower shell with pepper, sauce and butter or pepper, salt and vinegar. Roast oysters require a very hot fire.

Baltimore Stew.—One dozen large oysters in their own liquor with milk enough to cover them, butter and pepper to taste; cook on a quick fire until they boil, have one egg well beaten. When the oysters boil add the egg and stir quickly one moment and serve.

Roast Oysters on Half Shell.—Open a dozen large oysters on deep shell; add a teaspoonful butter with a little salt and mixed pepper (red and black), and a pinch of cracker dust to each. Place them on a broiler over a sharp clear fire until done and serve.

Panned Oysters.—(Two methods of making a nice dish indorsed by "the Caterer.")—For panning fifty oysters provide four ounces of butter, four tablespoonfuls cracker dust; two saltspoonfuls salt; one saltspoonful white pepper; one saltspoonful mace; two teaspoonfuls whole allspice; one pinch cayenne pepper. Put the oysters and their juice into a bright stewpan, set on a quick fire, add the butter, salt and spices, sift in the cracker dust, stir gently till well mixed; at the first boil pour them into a hot tureen, cover and serve immediately. If longer cooked they shrivel and get tough and indigestible. This is the popular Philadelphia style of panning oysters. They are often prepared in the same manner at table, on a chafing dish. The following is the favorite method of the New York and New England housekeepers. Fifty oysters; butter, salt and white pepper as required; toast of stale baker's bread. Cut the bread thin, toast it lightly, and with a cake-cutter of the size suited for the purpose, cut it in rounds to fit in the bottom of the pans you intend to use; they may be either patty-pans or scallop plates or small, deep china saucers. Salt and pepper the oyster juice to your taste; put a round of the toast, well buttered into each pan, pour a tablespoonful of oyster juice upon it, dip the oysters in their juice and put a double layer of them upon each bit of the toast. Place a morsel of butter on the top, put all into a baking-pan, cover and set into a quick oven to bake eight or ten minutes. Serve with small bits of lemon to each pan.

Oyster Toast.—Select fifteen plump oysters, mince them and season with mixed pepper and a pinch of nutmeg; beat the yolks of four eggs, mix them with a half pint of milk. Put the whole into a saucepan, set it over the fire and let simmer till thick, do not let it boil lest it should curdle. Toast bread and butter, then pour over the mixture.

Oyster Pates—One quart oysters cut fine with a sharp knife, one large spoonful butter "drawn" in a cupful of milk or cream and thickened with a teaspoonful of corn starch or flour, wet up with cold milk. Salt and pepper to taste. When the milk has been boiled and thickened and the butter stirred in put in the minced oysters and stew about five minutes, stirring all the while. Have ready some shapes of nice pastry, baked, and fill with the mixture. Set in the oven about two minutes to heat them well.

Steamed Oysters.—Wash the shells of your oysters very clean, also have an iron pot very clean, put a teacupful strong vinegar in the pot, and lay in the oysters put a cloth over the pot and a close fitting cover so as to keep in the steam. As soon as the oyster opens its shell open them into a hot dish, the liquor in the bottom of the pot season with butter, cayenne pepper and salt and pour over. Serve hot.

FLEMING OYSTER RECEIPTS.

Fried Oysters.—Drain the oysters dry, sprinkle with salt and pepper. Have some beaten eggs and cracker meal, dip them first in cracker then in egg, then cracker meal; have plenty of boiling hot lard to swim the oysters, fry quickly. Serve hot.

Oysters Fried in Batter.—Make a stiff batter of flour, milk and eggs, salt; dry the oysters; dip them in batter fry in hot lard.

Oysters Fried in Corn Meal.—Dry the oysters, dip them first in corn meal, then egg well beaten, then corn meal again, fry in hot lard.

Oyster Soup.—To twenty-five oysters take one tablespoonful butter, cut fine some onion, roll in flour and fry a light brown. Take all the oyster liquor, half cup milk, some water if you need it, season with pepper, salt and a little chopped parsley. When the liquor boils put in the oysters, let plump and serve.

Oyster Stew.—Take two cups sweet milk and one cup oyster liquor, one tablespoonful butter, salt and pepper; when it boils put in twenty-five oysters, let them plump.

Dry Stew.—Twenty-five oysters, one and a half cup liquor, a half tablespoonful butter, some parsley cut fine, salt and pepper ; let stew together a few minutes.

Oysters, Italian Style.—Stew two or three large tomatoes with a tablespoonful butter until quite done, throw in twenty-five oysters, let cook five minutes, then add some parsley, thyme and a little garlic cut very fine, pepper and salt. Cook until done.

Oyster Jumbely.—Thirty large oysters, one-half pound rice, two large onions, two large tomatoes and a small piece ham cut fine. Take a tablespoonful lard and let get hot in a saucepan, chop the onion and ham fine together, fry them in the hot lard then add the tomatoes chopped fine, then put in the rice and sufficient water to cook it, when the rice is done put in the oysters and their liquor, salt and pepper. As soon as the oysters are done, serve.

Oysters a la Poulette.—Twenty-five oysters, one-half tablespoonful dry mustard, two raw eggs, juice of a lemon, Take the liquor from the oysters and strain, put in a stew-pan with a tablespoonful of flour browned with a tablespoonful of butter, beat the eggs well, and put them in before the liquor boils, then the lemon juice and a little parsley chopped fine, mix the mustard with the eggs, pepper and salt, lastly the oysters.

Scolloped Oysters.—To twenty-five oysters take half cup tomoto catsup, half cup Worcestershire sauce, one tablespoonful butter, let this boil together ten minutes then take some deep oyster shells, or a baking dish, fill them with the above, sprinkle over them some cracker meal and bits or butter let brown in the oven and serve.

SALADS.

Chicken Salad, No. 1.—Get the fattest hen you can find, boil well, adding salt to the water; pick it from the bones and chop fine (not grind). To each chicken boil six eggs *hard* and chop them fine; a twenty-five cent bottle olive oil; season with mixed mustard, white mustard seed, celery seed, salt, pepper and vinegar, one or two teaspoonfuls sugar; if to be had, some celery chopped fine—if not, some cabbage well chopped or white lettuce. Mix these well with the meat, using a fork for the purpose; a few white lettuce leaves trimmed very nicely, also. Use the grease you skim off the top of the pot; it is a great improvement.

Chicken Salad, No. 2.—Dressing: Twelve hard boiled eggs (rub the yolks in one teacup of olive oil), two tablespoonfuls ground mustard, one teaspoonful pepper, one tablespoonful Worcestershire sauce, one-half cup tomato catsup, one-half teacup vinegar, three good-sized pickles chopped fine, and salt to taste, two stalks celery, copped, and if this cannot be obtained, use a small quantity of cabbage and celery seed as a substitute. The above will answer for one chicken, which should be well boiled, freed from bones, and chopped fine. White lettuce may be used instead of cabbage. Mix most of the dressing with the chicken, pour the rest over the top.

Chicken Salad, No. 3.—Two full grown chickens, boiled tender with enough salt in the water to season, three bunches celery cut in small pieces, one cup boiling water, two tablespoonfuls corn starch wet in a little cold water, stir in the boiling water and thicken well. Then stir into it the oil skimmed from the top of the pot in which the chickens were boiled. Take from the fire and stir in it while very hot three well beaten eggs; stir it until nearly cold. Rub the hard boiled yolks of three eggs to a smooth paste, add to them two teaspoonfuls mustard, one tablespoonful of sugar, pepper and salt to taste, one tablespoonful of Worcestershire sauce, two tablespoonfuls salad oil, a few drops at a time; lastly, one cup of vinegar. Cut up the chickens with the scissors in small pieces, put the celery and chicken together in your salad dishes, pour over just enough of the dressing to moisten it well, not more; use celery seed, if fresh is not to be had and a little chopped cabbage as a substitute for the fresh celery. Lettuce is a substitute for celery. Ornament the dish with a chain of whites of hard boiled eggs with a tuft of celery leaves in the center of your dish.

Cabbage Salad.—One small firm head of cabbage chopped or sliced fine, one cup of sweet milk boiling hot, a small cup of vinegar, one teaspoonful of butter, two eggs well beaten, one tablespoonful sugar, one teaspoonful celery seed, pepper and salt to taste. Heat the milk and vinegar in separate vessels. When the vinegar boils put in the butter, sugar and seasonings. Boil up once and stir in the chopped cabbage. Heat to scalding, but not boil. To the hot milk add the eggs, cook until they begin to thicken. Turn the scalding cabbage into a deep bowl, pour the thickened milk over it, mix it thoroughly with a fork, cover to keep in the strength of the vinegar and set in a cool place.

Cold Slaw.—Slice very thin one bowl of cabbage, one teasponful mustard, one egg, one tablespoonful sugar, salt and pepper, butter size of a walnut; after mixing well add one teacup good vinegar; put on fire, let scald tablespoonful cream, pour over cabbage and cover tight.

Cold Slaw.—Sprinkle one quart finely chopped cabbage with salt and let stand one hour; drain off the brine. Into a saucepan pour one-half pint strong vinegar, one-half tablespoonful butter, a teaspoonful mustard, a little pepper. When it boils, stir in two well beaten eggs and two tablespoonfuls sweet cream; pour over the cabbage, and let get cold before serving. If one is in haste the salt may be put in the vinegar and the process shortened, but it is not so good.

Excellent Slaw.—Break six eggs in a pan, one cup vinegar, one teaspoonful mustard, one of black pepper, one of sugar, one of salt, one of celery seed, one-fourth pound butter, put these on the fire, stirring constantly until it comes to a boil, add a small cabbage cut fine, stir a minute, take off; serve cold.

Egg Salad.—Take a dozen hard boiled eggs, slice them, and put a layer of these slices in your salad dish, sprinkle over a thick covering of grated cheese, another layer of egg, then cheese; dot about some finely chopped pickle, over this pour a Mayonnaise sauce; flavor with Tarragona vinegar, pepper and salt.

Lettuce Salad.—Mix together three teaspoonfuls olive oil or melted butter, one teaspoonful salt, one teaspoonful pepper, one tablespoonful vinegar, one teaspoonful onion, scraped fine. Pick over the lettuce carefully, rejecting all leaves not perfectly crisp and fresh; pour over it the dressing, mix thoroughly and serve.

Onion Salad.—Take eight onions, chop fine; put in a saucepan over a hot fire one goblet of vinegar, the same of water; let this come to a boil and put in the onion. Let boil five minutes, adding one large tablespoonful butter and four crackers broken fine, pepper and salt to taste. Serve warm.

Salmon Salad.—For a box of salmon boil four eggs hard, lay them in cold water a few minutes, shell and separate the whites, mash the yolks smoothly with one tablespoonful melted butter, salt and pepper, wineglass good vinegar, two or more teaspoonfuls fine mustard; toss lightly over the meat with a fork some celery chopped fine, if to be had. Cut the whites in rings and lay over the salad.

Irish Potato Salad.—Boil the potatoes and mash them with a fork, not too fine; make a dressing as for chicken salad, mix and garnish with curled mustard.

Potato Salad.—Boil the potatoes (with the skins on) until just done—not till they fall to pieces; peel them while hot and slice them thin. For every quart sliced potatoes allow one tablespoonful olive oil or melted butter and two of vinegar, salt and pepper to taste, a small onion chopped very fine, and a good-sized apple chopped fine.

Celery Slaw.—Take one-half a head of cabbage and three bunches of celery chopped fine; mix well one cup vinegar, one tablespoonful butter, yolks of three eggs, one teaspoonful mustard, one of salt, one of pepper and two of sugar. Heat this mixture on the stove till it thickens, stirring constantly. When cold, add two tablespoonfuls sweet cream and pour over the cabbage and celery.

Salmon and Lobster Salad.—Boil a hen lobster; when done remove the meat from the shell; mince it, rub the coral to a smooth paste with a tablespoonful salad oil or melted butter; add the yolks of three hard boiled eggs, one teaspoonful of mustard, salt and pepper to taste, a wine-glass of vinegar. Mix the sauce well with the meat, add a third as much celery or white lettuce cut up fine just before serving, if fresh lobster is not to be had use canned Garnish with lemon slices and green parsley. This same dressing is used for salmon.

Lobster Salad.—Take a can of lobster, tear in shreds, mix it with a Mayonnaise sauce, place some lettuce leaves on your dishes and place the lobster on it.

Lobster Salad.—Rub the yolks of three hard boiled eggs through a seive, then add one-half teaspoonful mustard, one-half teaspoonful salt, one tablespoonful salad oil, one wine-glass vinegar, one head of celery, mix the lobster (one can) and celery, cut fine, together and pour over the dressing; place lettuce leaves on the dish; put on the salad, with the whites of the eggs, cut in rings, over the top.

Onion Salad—Take three cold biscuits and pour over just enough hot water to mash to a smooth paste; cut fine one large or two small onions, one cup vinegar, one teaspoonful mustard, salt and pepper to taste, the whites of two hard boiled eggs chopped fine, mix thoroughly together, put in your salad bowl, and crumble the yolks over it.

Tomato Salad.—Twelve medium sized tomatoes peeled and sliced, four hard boiled eggs, one raw egg well beaten, one teaspoonful salt, one-half teaspoonful cayenne pepper, a teaspoonful white sugar, two teaspoonfuls mustard, one tablespoonful salad oil, one teacup vinegar. Rub the yolks to a smooth paste, adding by degrees the salt, pepper, sugar, mustard and oil. Beat the raw egg to a froth and stir in, lastly the vinegar. Stir a lump of ice in the dressing until ice cold; take it out and cover the tomatoes with the mixture and set on the ice until wanted.

Tomato Salad.—Slice one quart of ripe tomatoes, sprinkle with cayenne pepper, dress with three tablespoonfuls each of oil or lemon juice, garnish with chervoil or fennel, little salt.

Oyster Salad.—One quart oysters cut in small pieces, one bunch of celery cut in small pieces, two hard boiled eggs, two raw eggs beaten very light, one tablespoonful salad oil, one teaspoonful each of sugar, salt, pepper and mustard, half cup best vinegar. Drain the liquor from the oysters and cut them up small, also the celery, rub to a powder the boiled yolks, add to them the salt and pepper, lastly the mustard. Beat these into the oil and raw egg, and then the vinegar poured in slowly, whipping the dressing briskly; pour over the oysters and celery mixing it in with a silver fork. Set on ice till served.

VEGETABLES.

Drawn Butter.—One teacup boiling water, two teaspoons flour, two ounces butter; mix flour and butter till smooth; stir into the hot water; salt to taste. If you wish it for fish, three eggs boiled hard and chopped fine may be added to it.

Asparagus.—Tie the asparagus in bunches, having the heads all one way, cut the stalks all off even, and put in salted boiling water; boil quickly twenty minutes. When done, take up with a skimmer and lay on buttered toast. Serve with drawn butter.

Asparagus.—Cut the asparagus into bits a half inch long, rejecting all hard or tough parts, and, after rinsing them, throw them in boiling salted water. When nearly done, drain them through a cullender, and then put them in a stew-pan with a little butter and a little parsley, and stew for ten minutes. Thicken with the yolks of two eggs, beaten with a little milk; add salt to taste, and serve.

String Beans.—String the beans by breaking off the ends and pulling the fibrous thread on each side. If old, break in two, wash them, and put in boiling water with a little salt, and cook till tender, which will take an hour. Drain them, season with butter, pepper and cream, return to the saucepan, and cook a few minutes. Another way is to boil with a small piece of salt pork. The meat should be half done before putting in the beans.

Baked Beans.—Pick your beans over carefully, and soak them in cold water over night. In the morning put them in cold fresh water at breakfast. Place them over the fire and boil until the skins will crack; drain them and put in your baking pan, with a little salt and a piece of fat salt pork, gashed on the top, placed in the center, allowing a pound of pork to a quart of uncooked beans; fill the dish with hot water, and bake in a hot oven several hours, adding more water if necessary.

Lady's Cabbage.—Boil cabbage fifteen minutes; then change the water and boil until done. Set aside until cold, chop fine, add two beaten eggs, one tablespoon butter, three tablespoons milk, a little salt; stir all well together, and bake in buttered dish.

Beets.—Wash them well (be careful not to cut the top too close, or break off the ends, as this will allow both the color and sweetness to escape); boil one hour. When done, drop in cold water and rub off the skins and slice very thin. Dress with melted butter, pepper and salt. They are often dressed in vinegar, salt and pepper.

Cabbage.—Quarter your cabbage, and lay in cold water until ready to cook; then have enough boiling water to cover the cabbage, and put it in. Put in enough salt to season, and serve with drawn butter. I like it best cooked with a piece of fat pork to season.

Stuffed Cabbage.—Take a hard head of cabbage, lay back half a dozen of the outside leaves, and cut a square out of the center; put back the square and tie the leaves firmly around it; then put the cabbage in boiling salted water, let it boil until quite done, and remove from the fire. Make a stuffing as for turkey, take out the square from the cabbage, and chop with this dressing; fill the cabbage and place in a pot with a pint of rich milk and two tablespoons of butter. Let all simmer till the milk is absorbed.

Fried Corn.—Cut the corn from the cobs, and put in a frying-pan, with half a tumbler of water to a quart of corn; let stew a short time, as it will be more tender; then stir in pepper and salt, and a tablespoon of lard. Fry a very light brown.

Fried Corn.—Cut your corn in about half the grain, scrape the other half; put a tablespoon lard in your frying-pan and let get hot; put in the corn, with salt and pepper; let cook until it forms a thin crust; stir it up, continue stirring at intervals until done. Don't cook too dry; put a little water or milk in if it becomes so.

Stewed Corn.—Take a can of corn, or one dozen ears, cut from the cob, stew it in sweet milk, (if not to be had, use water and one tablespoon butter); cook until done, then turn into a frying-pan, with just enough lard to prevent burning or sticking. Take two eggs to each can of corn, beat a little and turn into the corn. When the eggs are done, they are ready for use. Salt and pepper to taste.

Succotash.—Boil the corn and beans in separate vessels until done; then cut and scrape the corn from the cob, and to every measure of beans allow two of corn; mix them and season with milk, butter, pepper and salt. Boil up once, and serve. Use butter beans.

Green Corn Pudding.—Take six ears of corn, and with a sharp knife cut off the corn and chop it fine. To this add three pints of milk, three eggs, three dessert-spoons of butter, salt to taste, a handful bread crumbs. Beat the eggs light, add the corn, milk and crumbs; bake until the top is nicely browned.

Green Corn Pudding.—One pint green corn grated, one large teacup sweet milk, one teaspoon flour, one tablespoon butter, four beaten eggs, salt. Bake in a pan.

Egg Plant Fried.—Boil in water until perfectly done, first peeling it, mash well, and stir into, when cool, one egg, one tablespoon butter, and one tablespoon of flour to each plant; season with salt, pepper, and onion cut fine; fry in cakes. The batter should be soft enough to drop with a spoon.

Another way.—Peel the egg plant, parboil ten minutes, cut in slices crosswise, season with salt and pepper. Make a batter of milk, egg and flour; dip the slices in the batter and fry a light brown.

Grits.—Pick over and wash nicely, allow twice as much water as grits, season with salt, and boil slowly until done. Don't let it cook too dry. Cold grits can be utilized by slicing and dipping in a beaten egg in which there is mixed a little flour, and fry in hot lard; or soften the grits with warm water, mix with eggs, a little butter, salt and milk, and bake in a buttered dish.

Coarse Hominy.—Wash thoroughly through two or three waters, and boil three or four hours, allowing plenty of water, to prevent burning. Just before it is done, season with salt and a lump of butter.

Green Corn Fritters.—Six ears of boiled corn grated, three eggs, beat the yolks; mix with the corn, season with pepper and salt; add two even tablespoons sifted flour, beat the whites to a stiff froth and add last; fry as fritters in hot lard.

Green Corn Fritters.—Grate four ears of corn, beat five eggs separately, stir the yolks in the corn; two cups flour, sour milk enough to make a batter as thick as for batter-cakes, half teaspoon soda; add the whites beaten stiff, and fry as fritters.

Green Corn Fritters.—Mix into a pint of grated green corn one teacupful of milk, one teacupful of flour, a piece of butter half the size of an egg, a little salt, a sprinkle of pepper, the beaten yolks of two eggs. Beat the whole thoroughly, then add well beaten whites of the eggs. Drop it by tablespoons into hot butter or drippings, and fry on both sides.

Green Corn Omelet.—Take one dozen ears green corn, boil it a quarter of an hour and grate. Beat five eggs very light, stir the grated corn in the eggs, a teaspoon salt, a little pepper; put some lard in your frying-pan; when very hot, put in the mixture and fry brown.

To Boil Okra.—Boil the okra in salt water until tender, after cutting off the stems and the tip of the small end; do not boil long enough to fall to pieces, take it up and pour over melted butter; season with salt and pepper.

To Cook Onions.—Put them into salted boiling water, with a little milk added, and boil them till tender, (no longer). Then place them in a baking-pan, with a little butter, pepper and salt over the top of each, and a very little of the water in which they were boiled in the bottom of the pan. Brown quickly, and serve hot.

Boiled Onions.—Onions boiled in milk instead of water are rendered more delicate and improved in flavor. Let the milk boil, add a little salt; peel the onions and put them in the boiling milk, and let them boil till done; drain them from the milk, put them in a warm dish and pour melted butter over them. Sprinkle with black pepper.

Plantains.—Cut your plantains lengthwise and put them in a pan, cover with sugar, and let them stand for several hours, so they will absorb the sugar. Fry in hot butter.

Boiled Potatoes (*with the skins on*).—Put on about half hour before dinner in cold water, with a little salt, and cook steadily until a fork will easily pierce them. Then pour off the water, every drop; sprinkle a little salt over them and set on the back of the stove, keeping them still covered. Let them dry about five minutes, peel them quickly, and serve in a covered dish.

Miss Corson's Boiled Potatoes.—Wash your potatoes nicely, pare off one ring all around the potato, place them in cold water with a little salt; when cooked, which will be in twenty or thirty minutes, pour off the water, cover with a clean coarse towel, leaving off the lid of the pot, and set them on the back of the stove to steam. They will be very mealy.

To Boil Irish Potatoes.—Where a steamer is used, the process of boiling a potato is easy enough, and mealiness may be reckoned upon. But if a saucepan is to be used, have them well washed—nay, even scrubbed; put them into it with cold water, add a little salt when the water boils; at first boil slowly, after boil as fast as you please.

To Fry Sweet Potatoes.—Take large potatoes, peel and slice them, lay in salt and water a short time, and fry in hot lard. A breakfast dish.

Green Peas.—Shell and wash the peas, cook in hot water enough to cover for twenty minutes; when nearly done, add salt. Take them up clear of water, and season with butter.

To Boil Rice.—Have your water cold when you put in your rice, salt to taste, let cook fifteen minutes; drain off your water, put in a little milk or cold water. Set uncovered on the back part of the stove to keep hot until wanted.

Lady Peas.—Boil in fresh water until quite done; then have a half dozen thin slices sweet bacon, fry all the grease out, remove the meat, and drain the water from the peas; put them into the frying-pan with the grease and a cup of milk, a tablespoonful of butter, salt and pepper; let all stew together some time, mashing the peas a little. Serve not too dry, and lay the slices of bacon on top of the peas.

Boiled Squash.—Gather them as long as the outside skin can be easily punctured. Peel and slice them, keep them in water until time to cook; salt the water they are boiled in. Put them to cook in hot water, keeping the vessel covered; when tender, empty them into a cullender and press the water out; mash them, season wit cream, butter, salt and pepper. Return to the stew-pa and stew a few minutes until nicely seasoned and b

They are also nice to parboil the squash, slice each piece in batter and fry.

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To cook Squash delicious.—Take young and tender squashes, slice and put into fresh water and boil until done; remove to the frying-pan, mash thoroughly, take four or five tablespoonfuls of gravy from frying sweet bacon, a good tablespoonful of butter, one cup of sweet milk, let this be added, and stew until the water is all out; salt and pepper, stew until quite dry. Serve hot.

Tomatoes Stewed.—Pour boiling water over them and let them remain in it a few minutes, or until the skins will come off easily; when peeled, put them in a stew-pan, with a little salt and butter, and stew half an hour; add a grated cracker or some bread crumbs. If sugar is not used, add a little black pepper.

Scalloped Tomatoes.—Peel them; cover the bottom of a deep dish with them; put butter, pepper and salt on them, then add a layer of bread crumbs or grated cracker, then another layer of tomatoes, cracker, &c., until the dish is full; cover the top with crumbs; bake half an hour. If sugar is desired, leave out pepper.

Broiled Tomatoes.—Cut six large red tomatoes in half-inch slices, dip them in melted butter, season with salt and pepper; dip them in cracker crumbs and broil them on an oiled gridiron over a moderate fire, being careful not to break the slices in turning them. Serve with chops for breakfast.

Stuffed Tomatoes.—Cut off the tops from eight or ten
e, smooth, round tomatoes, scoop out the inside and
saucepan, with scraps of ham, bacon or tongue
two tablespoonfuls of butter, salt, a little
r, and four ounces bread crumbs and cheese
ingredients over the fire until scalding

hot; fill the tomato skins with this forcemeat, fit the tops on, dust with cracker meal, put over each a little oil to prevent burning; brown them in a quick oven. Serve them on a hot dish, with their own gravy turned over them.

Baked Tomatoes.—Peel or not, as you like, as many large tomatoes as will fill a large stove-pan; make a dressing of powdered bread crumbs; dry your bread in the stove; a little milk, a teaspoonful of butter, one of pepper, one of salt, one of sugar; make a hole in the top of each tomato, and fill with this dressing; put a little water in the bottom of your pan; bake two hours.

Steamed Rice.—Enough cold water is poured over the rice to prevent burning at the bottom; cover closely, and set over a moderate fire; when about done, remove the cover and let the steam and moisture escape. Or, after washing well in cold water, put one-fourth of a pound of rice in one quart of boiling water, salt, boil fast twenty minutes, shake it out in a cullender, drain it and pour in your dish. Never use a spoon.—*Miss Corson.*

Mock Oysters.—Six ears of corn, grate and scrape them well; beat one egg very light; stir together one tablespoonful of flour and one tablespoonful of cream, adding a little pepper and salt. Mix all the ingredients well together, and fry by the spoonful in hot lard.

MACARONI.

Macaroni and Tomatoes.—Boil a half pound macaroni in water, and in another vessel, stew one quart tomatoes. Chop the tomatoes and beat them up with two eggs, one tablespoonful of butter, salt and pepper to taste. Mix with macaroni and bake.

Macaroni.—Boil your macaroni in salted water until tender. Drain it from the water and put in a deep dish, with layers of finely cut cheese, butter, pepper and salt, alternating with layers of macaroni; finish with cheese on top. Beat up one or two eggs, put some sweet milk in them, fill the pan with the milk, and bake a nice brown.

Macaroni.—One-half pound of macaroni, one cup of milk, one and a half tablespoonfuls of butter, pepper, salt and parsley, four tablespoonfuls of grated cheese, one well beaten egg, and one tablespoonful of flour. Break the macaroni into inch lengths, boil in water, salted to season. When done and tender, drain in a cullender. Put your cup of milk in a saucepan when it is scalding hot, stir in the butter, pepper, parsley and flour, wet with a little cold milk, the grated cheese; when this is dissolved, add the beaten egg. Put your macaroni in a baking-dish, and cover with the cheese mixture. Brown on the upper grating of the stove.

Macaroni and Tomatoes.—Take a pound of macaroni, break into short lengths, put into a saucepan of boiling water, with enough salt to season. When done and tender, put in the cullender to drain. Stew a can of tomatoes with half a pint of water, a small onion, stuck with four or five cloves, a little salt, a little black and cayenne pepper; thicken with one tablespoonful of butter and a teaspoonful of flour, creamed together. When done, rub through the cullender; put your macaroni in layers, with grated cheese between; pour the tomatoes over the whole, with a few small pieces of butter, and bake.

Cracker Macaroni.—Crush some crackers, not too fine; put a layer in your dish, then a layer of cheese, then a layer of butter, a little pepper, salt and mustard; continue this until your dish is full; then take two eggs, and add to them enough sweet milk to fill your dish; pour over and bake.

Macaroni and Cheese.—Break your macaroni into short pieces; take up a handful, put them in boiling water, with one teaspoonful of salt, and boil ten minutes, drain off the water, and add two cups of milk; boil until it is tender; there will be but one cup of milk. Work a lump of butter the size of an egg into a dessert spoonful of flour, add a heaping tablespoonful of cheese crumbs, a half teaspoonful of mustard, a little pepper; when mixed, stir into the macaroni, let boil until it has thickened; take from the fire, and add an egg. Put one-third of the mixture in an oval dish, then some cheese crumbs and cracker crumbs, and so on until all is used. Lay some pieces of butter on top, and bake ten minutes. The top should be a nice brown.

EGGS.

To Test Eggs.—Put them in water, and if the large end turns up they are not good. You can depend on any egg that will lay on the side in water and not float.

Boiled Eggs.—Put eggs into boiling water. If you only wish the whites set, boil two minutes; if you wish the yolks set, boil three minutes; if hard, for a salad, boil ten minutes.

To Poach Eggs.—Break into a vessel of boiling water as many eggs as will cover the bottom, but not touch. let them cook until the whites are set. Take up with a perforated skimmer, pour melted butter over them, and dust with pepper and salt. They are nice served on toast.

Scrambled Eggs.—Break the eggs into a bowl, and stir in salt and pepper. Put a good piece of lard into your frying-pan, and when it is hot, pour in the eggs, stirring all the time; a few minutes will be sufficient; do not let get stiff. Grated ham is an improvement.

Another Scrambled Eggs.—Into a clean frying-pan put a cup of sweet milk or cream; when it is hot, pour in a dozen eggs previously broken into a dish; stir constantly until done, and have the whites and yolks thoroughly incorporated with each other. Cook slowly, and when the mixture is of the consistency of thick batter, take it up. Too long cooking toughens the scramble. Sprinkle a little salt over, and serve.

Shirred Eggs.—Take as many small earthen dishes (which can be bought for the purpose) as are required for each person; break into each two eggs, being careful not to break the yolks, and place in a hot stove to bake—the whites only to be done. They are to be eaten out of the dishes, and seasoned at the table with salt, pepper and butter to suit the taste.

Stuffed Eggs.—Boil your eggs until perfectly hard, then put in cold water; shell and cut the eggs in half lengthwise; remove the yolk and mash up smooth. Season with butter, pepper and salt, a little onion cut very fine, a little celery seed, some butter; if you find it too stiff, add a little milk. Stuff the whites with the mixture, piling it up, and bake in a quick oven.

Stuffed Eggs, No. 2.—Boil the eggs hard and cut them in two; take out carefully the yolks, which mash well, adding a little finely minced onion, chopped parsley, pepper and salt. Mash also double the quantity of bread, which has been soaked in milk; mix bread, yolks, etc., together; then bind them with a little raw yolks of egg. Taste to see if thay are properly seasoned. Stuff the eggs with the mixture, so that each half has the appearance of containing a whole round yolk; smooth the remainder of the mixture on the bottom of a pie-pan; arrange the halves symmetrically in this bed; brown a little in the oven.

Another Stuffed Eggs, No. 3.—Boil eight eggs quite hard for ten minutes, lay them in cold water until cold make a sauce of two ounces butter, two ounces flour, until they form a smooth paste, gradually add enough boiling milk until it makes a good thick sauce, season with salt, pepper, and a little grated nutmeg, two ounces stale bread soaked in tepid water and wrung dry, one ounce grated cheese, a little cayenne pepper, teaspoonful lemon juice, stir all over the fire until the cheese is melted. Cut the eggs in halves, rub the yolks through a sieve and add them to the sauce, stir over the fire until quite stiff; on a hot platter put a layer of the sauce, fill the whites with it rounding it up to look like an entire egg, set them on a hot platter in a pyramid and keep warm until served; if any sauce is left put at the bottom of the dish to serve with them, or after preparing the eggs for the oven they may be sprinkled with grated cheese and cracker dust.

Fried Eggs.—Break the eggs in hot lard, with a little salt and pepper; do not turn them over. Serve with fried ham. Best to break each in a saucer, as some may be bad.

Omelette Souffle.—Beat the whites of two eggs and the yolks of five together, and pour into a frying-pan in which a tablespoonful of butter has been melted and just enough not to burn. When the eggs begin to set, spread over the top the three remaining whites, beaten to a stiff froth; put in a frying-pan inside of a hot oven. When the whites are just stiffened, turn the omelet upon itself, and remove to a platter. Serve immediately.

Toasted Cheese.—Heat a pint of sweet milk, into which stir one-half pound of cheese, one-fourth pound of light-bread crumbs, two ounces of butter, the yolks of two eggs well beaten, salt, pepper and mustard to taste; stir constantly until the cheese is melted. Have ready the whites of the eggs beaten stiff, and stir in the mixture. Pour in a greased dish and bake.

Toasted Cheese.—Take three-fourths pound good cheese, cut in thin slices and put it in a fyring-pan, pour over it a cup of sweet milk, add a fourth teaspoonful dry mustard, a pinch salt and pepper, a small piece of butter; stir the mixture all the time. Roll three crackers fine and sprinkle in gradually. Serve at once in a hot dish.

Toast and Cheese.—Toast the bread on both sides and butter; lay very thin slices of cheese on the toast, return to the oven until it melts, then spread with French mustard. This should be eaten as soon as ready, as it becomes hard by standing.

Eggs a la Creme.—Boil twelve eggs hard, drop them into cold water; then peel and slice them. Take a moderately deep dish and line it with powdered cracker; then lay alternately the slices of eggs and cracker, sprinkling each layer with a little salt and pepper until the dish is full. Make a sauce of one pint milk, one-fourth pound butter, one tablespoonful flour rubbed with the butter and put into the milk, pepper and salt and a little grated nutmeg, some chopped onion and parsley. Put this in a saucepan, and when it comes to a boil pour it over the eggs and cover with a layer of cracker crumbs; put in the stove and brown. Serve hot.

Omelet, Plain.—Put your frying-pan on the fire to become heated; break your eggs in a bowl, sprinkle them with pepper and salt, and give them twelve vigorous beats with an egg whip. For five eggs put butter the size of an egg in your frying-pan; when it begins to boil, pour in the egg; shake pan forward and backward. When light and creamy, turn with a spoon half of one side on the other; then lift out with a pancake turner.

Egg Omelet.—Six eggs beaten separately very light, mix an even teaspoonful of flour in half cup sweet milk, a little salt and pepper added to the yolks. Put a piece of butter in your baking pan, when hot pour in the eggs. Bake [illegible] moderate oven fifteen minutes or done, it should not be hard, try the center with a knife.

Breakfast Dish.—Cut cold biscuit in half, fry with a tablespoonful butter a nice brown; have ready five or six well beaten eggs and three tablespoonfuls milk, pepper and salt, pour them over the biscuit in the pan stirring all the while, as soon as cooked (not hard) serve.

Plain Egg Omelet.—Beat separately until very light three eggs, a little salt put into the yolks, now pour the yolks into the white froth and mix gently with a spoon, do not stir it in a circle or rapidly, put the frying-pan over the fire with a tablespoonful of butter, when hot turn in the eggs; spread over the entire surface: when the omelet tastes done on top, fold in center and remove to a dish. Enough for three or four persons.

Another Excellent Method.—Beat the three eggs without separating them, then add one tablespoonful [illegible] milk, a little salt and pepper; put them in a frying-pan, with one tablespoonful of butter: [illegible] the omelet stand a minute, turn up the edges with a [illegible], and shake the pan to prevent sticking at the bottom. Five minutes will fry it a delicate brown. It should be doubled and sent at once to the table.

Omelet with Oysters.—Scald a dozen oysters in their own liquor, season with a little cayenne pepper, salt and nutmeg; make an omelet by receipt given for plain egg omelet; when nearly done, place the oysters, without any liquor, in the center and fold over, and serve.

Omelet with Preserves.—Prepare a plain egg omelet, substituting any kind of jelly or preserves for the oysters.

BREAD, BISCUITS, &c.

Yeast Cakes.—Take half a yeast cake, dissolve in a cup of warm water, stir in meal until it makes a stiff batter; let rise until very light, and then make into a dough with meal; make out in cakes; put in the hot sun to dry, and as they dry, crumble; when perfectly dry, put in a paper bag. Use two tablespoonfuls to one quart of flour.

Yeast Cakes.—Put one yeast cake in a pint of water, and add one tablespoonful of sugar; make into a stiff batter with flour; after well risen, make into cakes with meal. Dry in the shade.

Potato Yeast.—Grate four Irish potatoes, and scald well in a quart of boiling water, add half a teacup of sugar [illegible] the same quantity of salt; put the mixture in a jar with a little yeast, to make it rise; cork well, and keep it in a warm place until [illegible] ferments. For two quarts of flour, use half a cup of the yeast. It will keep two weeks.

Excelsior Yeast Cakes.—Take one pint of flour, add just enough boiling water to make a batter, one level tea spoonful of alum; when the batter gets cold, add two yeast cakes, dissolved in tepid water. Set aside to rise. When well risen, sift meal with it to make a dough the consistency of corn bread, roll out half an inch thick, cut with biscuit cutter. Use a quarter of a cake to one quart of flour.

Cold Yeast.—Four large Irish potatoes, peeled and boiled in one quart of water, until reduced to one pint; pour it boiling over one pint of flour and the potatoes run through a sieve; add one tablespoonful of sugar; make a stiff batter; put in an earthen vessel. When cold, add one cup of liquid yeast. Use one cup of this yeast to one quart of flour.

Liquid Yeast.—Four large Irish potatoes, cut up and put with a handful of hops; add water enough to boil them well, then strain, and add water to make one gallon; take one cup of flour and make smooth with water; add this to it, and boil again, then add one cup of sugar and one cup of salt; when thoroughly cool, add one cup of yeast; set in a warm place until it foams, then set in a cool place, in a jug, well corked. It will be ready for use the next day.

Liquid Yeast.—Put two quarts of water and two tablespoonfuls of hops on to boil; peel and grate six large Irish potatoes. When the hops and water boil well; strain the water on the grated potato, and stir well; place on the stove and boil up once; add half a cup of sugar and a quarter of a cup of salt; let the mixture get blood warm, and add one cup of yeast or one yeast cake, and let it rise in a warm place for five or six hours. When well risen, put in a stone jug, cork tightly and set in a cool place. Two quarts of flour, add half a cup of yeast, nearly a pint and a half of water, half a tablespoonful of lard, a little sugar and salt.

Buttermilk Yeast.—Boil one quart of buttermilk a few minutes; remove from the fire, and stir in meal to a stiff mush, one Irish potato, boiled and mashed fine; put in half a yeast cake after it cools; make at night, let stand until morning, then make into cakes with flour and meal, and dry in the sun or crumble as they dry.

Ginger Yeast (Liquid), from Virginia.—Put into a muslin bag, one teacup of hops, one teaspoonful of ginger and one tablespoonful of salt; boil two and one-half quarts of water and four medium sized Irish potatoes; when the potatoes are done, peel and mash through a cullender, and add the water, of which there must be two quarts, add to this a teacup two-thirds full of sugar, and filled with molasses; stir well together and when milk-warm, add two tablespoonfuls of good yeast; bottle and tie down the corks. Use one gill of yeast to one quart of flour. Eight tablespoonfuls make one gill.

Magic or Cold Yeast.—This yeast to be used in warm weather. Take one cup of fresh sweet milk, one of cold water, two tablespoonfuls of sugar, and flour enough to make a moderately thin batter. Make in a covered jar, and set in some cool place if the weather is warm, where it must remain undisturbed for two days. On the morning of the third day, add two more tablespoonfuls of sugar and two teaspoonfuls of salt; set away, as at first, until eleven o'clock. Make up rolls of any kind of bread you wish; bake when light, unless tea is very early. The bread may be made still later, and first put down in a lump, and when this rises, make into rolls and bake at second rising. To continue the yeast from day to day, when the batch is made at eleven o'clock, stir the the yeast well before pouring in the flour, reserve a teacup until the next morning; then add to it a teacup of water, a tablespoonful of sugar, and flour enough for a batter the consistency of the first. It will be ready at the time it is needed. Change the vessel every two days. If the yeast becomes a little sour, stir in half a teaspoonful of soda; should the yeast look brisk and lively after the soda is stirred in, it is good, if not, discard it and commence again. This yeast requires so little time to raise bread, that for breakfast, I set a sponge at nine o'clock at night, and make the bread early in the morning. A sponge is set in this way: take a tumbler of sweet milk or water, one of the magic yeast, pour them into a small jar, beat in flour enough to make a smooth batter, not very thick, remove the spoon, sprinkle flour over the top of the batter, cover well; if the weather is warm, set in a cool place. Early in the morning, taste the batter; if sour, stir in a little soda. Make into rolls or any way preferred, adding a small piece of lard, also an egg if liked; let it set until it rises and bake in rather a quick oven. The dough must be worked until it blisters, working in flour until a little stiff. This is the best yeast for warm weather.

Mrs. Saunders' Superior Hop Yeast and Rolls.—To one handful of hops, or an ounce, if pressed, pour over one quart of boiling water; let it boil until it is a strong tea, then strain it over one cup of meal, one cup of flour, one tablespoonful of sugar and one tablespoonful of salt; when cool, put in one cup of yeast cake; set aside, and when well risen, make it into a stiff dough with meal; roll thin; as it dries, crumble fine; when perfectly dry, put away in a paper bag.

Bread.—Use half a teacup of the above yeast to one quart of flour, make up with tepid water into a batter, at night; put in a covered tin bucket, and set in a warm place to rise; next morning put into it a tablespoonful of sugar, salt, a piece of lard the size of an egg and flour enough to make a dough; work well, and put back into your bucket, and cover close; when well risen, work again; make into loaves, and put into well greased pan; grease the bread all over, and let it rise until the stove-pan is full; put to bake in a hot oven; it will rise very high. I often make it directly into a dough about half past eight o'clock in the morning, and have elegant bread or rolls for one o'clock dinner. No one can fail with this yeast.

Tea Rolls for Supper, Delicious.—Take half a cup of this yeast; dissolve in a pint of tepid water; make a batter about as stiff as batter-cakes, with flour, salt and a tablespoonful of sugar; make this in the morning; at noon, make into a dough, using half a cup of sugar and two eggs beaten together until light, and half a cup of lard; put in a tin bucket, cover closely; when the bucket is full, mould into rolls; let it rise until light; bake at once. Please try them. All of Mrs. Saunders' receipts are very fine.

Baking Powder.—Six ounces of bi-carbonate of soda, six ounces of starch and four ounces of tartaric acid; mix thoroughly, sift together several times. Keep in an air-tight can. This is splendid, and much cheaper than the baking powders you buy.

Superior Rolls.—Mash fine a small Irish potato, one tablespoonful of sugar, one teaspoonful of salt; mix these well, and add one pint of flour, with a tumbler of cold water, then a yeast cake dissolved in a little warm water; set aside to rise; when it bubbles, take a quart of flour, with two teaspoonfuls of lard, or lard and butter mixed, work that into the flour, and knead twenty minutes; then set it to rise again; when risen, make into rolls, put in your pan. When risen, bake.

Light Bread, or Rolls.—Take half a teacupful of crumbled yeast cake, and two tablespoonfuls of sugar, pour on it one pint of milk-warm water; after it soaks, strain it in one quart of flour, with a piece of lard the size of an egg and a little salt; work into a soft dough, and set it to rise until morning, then work in more flour and a little soda, and sugar, if too sour, and make into rolls, and let them rise and bake for breakfast. If you prefer to make a batter of the yeast, warm water, salt, two large Irish potatoes, and flour enough for a thick batter; set it to rise, then make into rolls, let them rise a short while, and bake.

French Rolls.—One teacup of sweet milk warmed, three eggs, half a cup of liquid yeast; make into a soft batter with flour, one tablespoonful of sugar, a little salt; make up at seven or eight o'clock in the morning, at noon work in more flour, cover and keep warm; at night work in one tablespoonful of lard and butter mixed, and flour enough to make into rolls; mould into rolls, put into your pan, let rise an hour and bake.

Rolls—very nice.—Take one-fourth of an Excelsior yeast cake, one teaspoonful of lard, salt, one quart of flour; dissolve the yeast cake in tepid water, make the ingredients into a dough at night, set in a warm place to rise; next morning work over, make into rolls, let rise again and bake. If you wish an early breakfast, mould your rolls at nignt.

Mrs. Ligon's Rolls.—Dissolve half a yeast cake in a cup of cold water, take a pint of flour, make a thick batter with the water the yeast is dissolved in. If you wish them for dinner, make this batter up at night; next morning, between eight and nine o'clock, take about one quart of flour, work into it one tablespoonful of lard and the batter put to rise the night before, one tablespoonful of sugar. Make into a dough, and set to rise again. About one o'clock make into rolls, and let rise half an hour and bake.

Breakfast Rolls.—Mix well by sifting one pound of flour, three teaspoonfuls of yeast powder, salt, and a heaping teaspoonful of sugar. Into a portion of the above rub two ounces of lard, fine and smooth; mix with the rest of the flour, and quickly wet up with sweet milk. Roll it out about half an inch thick, cut with a saucer, lightly wet the top with water and double them half over. Put them on a tin, buttered and warmed, and bake in a hot oven; if for tea, cut with a biscuit-cutter. When baked, wash them over with cold milk, return a moment to the oven to dry. Hot rolls and biscuit should be served well covered with a napkin.

Parker House Rolls.—Two quarts of sifted flour, one quart of cold boiled milk, one tablespoonful of white sugar, one teaspoonful of salt, one teacup of liquid yeast, one large tablespoonful of lard; make up your sponge about three o'clock in the afternoon, and about ten o'clock it will be ready to make into a dough; knead well, and let stand all night. It will be ready in the morning to make into rolls. They rise and bake in a short time.

Split Rolls.—One egg, one tablespoonful of sugar, three-fourths of a yeast cake dissolved in a cup of warm water or milk, enough flour for a stiff batter; set to rise at ten o'clock in winter and twelve o'clock in summer. When well risen, work in one heaping tablespoonful of lard, some salt, and flour enough for a dough; roll out the dough an inch thick, spead a thin layer of lard or butter, then cut about the size of a saucer, and fold in half. Let them rise the second time in the pan in which they are to be baked. Bake in a quick oven.

Elegant Rolls and Yeast.—Take a large Irish potato, cook until perfectly done, mash fine, and put one tablespoonful of sugar, two tablespoonfuls of flour; make into a batter (not too thin) with a little warm water, and half a yeast cake to start with; after you get it started, save a half cup each day to use instead of the yeast cake. About once a week add half a yeast cake to your yeast.

Rolls.—Put one teacup of this yeast to a good quart of flour, (one egg, if preferred,) one tablespoonful of lard, salt; first rub your lard well into the flour, put in your yeast and a little tepid water; make into a soft dough about two o'clock, let rise until five o'clock, then make into rolls, and let rise again; when well risen, bake in a slow oven. This quantity will make eighteen large rolls.

Mrs. Post's Rolls.—One pint of sweet milk, half a teacup of lard, a small cup of baker's yeast, flour enough for a dough, salt. Make up at night, and let rise, next morning roll about an inch thick, cut the size of a saucer, fold in the middle; let rise half an hour, and bake. Use quick or baker's yeast.

St. James Bread.—One pint of flour, one pint of milk, two even tablespoonfuls of lard, two tablespoonfuls of sugar, two teaspoonfuls yeast powder. Mix the yeast powder in the flour, beat the sugar and the yolks of two eggs together, add the whites well beaten; alternate flour and milk, putting in a little at a time; melt lard and pour in the batter. Bake in muffin pans. Serve hot.

Milk Yeast Bread.—One pint of new milk, one cup of boiling water poured on the milk; when cool enough, stir in one heaping tablespoonful of sugar, a half teaspoonful of salt, a half teaspoonful of soda; then stir in one heaping tablespoonful of meal and three of flour, until you make a thin batter; beat a few minutes, but do not let it get cool; put in a vessel of warm water, and set by the fire where air will not blow on it; stir good every hour until you have stirred it three times, then let it set perfectly still until it rises; don't open often; heat your flour; don't let the air blow on your bread when making up. Put in pans as quickly as possible; it will rise in an hour and a half. Bake quick.

Another Milk Yeast Bread.—To one pint of boiling new milk add one pint of lukewarm water, one teaspoonful of salt, and two of sugar, and one teacup of fine corn meal; add the corn meal first, then flour enough to make quite a stiff batter; place in a jar or pitcher, and put it where it will be kept more than milk warm; stir occasionally, until it begins to rise. It will then be ready to mold in less than half an hour. Mold soft, place in deep tins, and at once begin to heat the oven, as it rises very quickly.

Beat Biscuit.—To one quart of flour add one tablespoonful of lard, soda the size of a pea, and salt. Mix with milk or water, beat until the dough blisters, turning often; roll thin, stick with a fork, and bake.

Soda Biscuit.—To one quart of flour, add a good teaspoonful of soda, and one teaspoonful of cream tartar, sifted in the flour. Rub in one tablespoonful of lard thoroughly with the flour; make up with buttermilk as soft as dough can be handled.

Yeast Powder Biscuit.—To one quart of flour, add two teaspoonfuls of yeast powder, sifted with the flour, one tablespoonful of lard. Rub the lard and salt well into the flour until well mixed, then mix with sweet milk to a soft dough. Work very little, and bake in a quick oven. Roll thin.

Egg Biscuit.—One quart of flour, two eggs, a small piece lard, enough water to make a stiff dough; beat until soft, roll thin, cut them, stick with a fork; bake quickly. The eggs may be omitted.

Drop Biscuit.—Two eggs, one quart of flour, two teaspoonfuls of cream tartar mixed thoroughly with the dry flour, a lump of butter the size of a walnut, a light teaspoonful of soda, dissolved in enough sweet milk to make a stiff batter. Dip out with a spoon, and form your biscuit in the pan.

Tea Bread.—Three cups of sifted flour, one and a half teaspoonsfuls of cream tartar, a half teaspoonful of soda, one tablespoonful of butter rubbed in the flour, one teaspoonful of salt. Rub the cream tartar into the butter, dissolve the soda in a half tumbler of sweet milk, add this and more milk to make a soft dough; roll an inch thick, cut them and prick with a fork. Bake in a hot oven.

Clabber Bread.—Beat four eggs separately, two teacups of clabber, one tablespoonful of butter melted, one teaspoonful of soda, the same of salt; mix with flour to a stiff batter. Grease the pan in which the bread is to be baked, pour in the batter, let it stand an hour, and bake. If your milk is not very sour, use a teaspoonful of cream tartar with it.

Wafers.—One quart of sifted flour, rub thoroughly into it three-fourths of a pound of lard, dissolve a large teaspoonful of salt in a tumbler of cold water, wet the dough with this; use more water if necessary to make a moderately stiff dough; work very little, divide in pieces, which, when rolled very thin, will just cover the wafer irons. Heat the irons and grease them, lay in the dough, close the irons tightly. Should the dough be too large for the irons, trim it off after they are closed. Lay on hot embers, turn in a few minutes. They should be a light brown.

Corn Meal Wafers.—Three tablespoonfuls sifted meal, one tablespoonful of flour, one of melted lard, salt to taste, sweet milk to make thin batter. The irons should be hot and well greased before the batter is put in.

Batter Wafers.—One pint of sweet milk, one teaspoonful of salt, one teaspoonful of melted lard, flour enough to make a batter. The wafer irons should be very shallow.

Milk Toast.—Slice and toast your bread a light brown; boil enough sweet milk to cover it, adding some butter to it, and a little flour wet up in a little cold milk, stir it into the boiling milk, and have it about as thick as cream; salt to season, and pour over the toasted bread. Send to the table hot.

Swiss Slips.—Take one quart of flour, one cup of liquid yeast, one egg, one large spoonful of sugar, one teacup of milk; make a hole in the flour, put in the yeast, milk, sugar and egg; it will be a batter with the flour worked in; when risen, work in more flour with a tablespoonful of lard, let rise, and work over as many times as you can before it is ready to make into rolls; let rise after making into rolls one and a half hours, and bake.

Brown Bread.—One quart of flour, one tablespoonful of sugar, one tablespoonful of lard, one tablespoonful of salt, one teacup of molasses, one yeast cake; make up at night with warm water. In the morning take three quarts of Graham flour, mix in your rising, and enough warm water to make a stiff dough, let rise the second time, then make into loaves, let rise about a half hour and bake one hour. This makes four loaves.

Sally Lunn.—One quart of flour, one teacup of milk, half a teacup of butter and lard mixed, half a teaspoonful of soda, one teaspoonful of cream tartar, a little salt.

Sally Lunn.—Take one and a half pounds of flour, two ounces of butter, warm in one pint of sweet milk, a teaspoonful of salt, three well beaten eggs, two tablespoonfuls of fresh yeast. Mix the ingredients, and put in a tin pan that has been greased, cover and set in a warm place to rise. When quite light, bake in a moderate oven.

Sally Lunn.—Four eggs, one quart of flour, one cup of sweet milk, one tablespoonful of butter, two teaspoonfuls of yeast powder, salt.

Hominy Bread.—Two cups of hominy, half a cup of meal, two cups of sweet milk, one heaping spoonful of lard, two eggs well beaten, and salt.

Miss M.'s Muffins.—One egg, one pint of flour, one dessert spoonful of butter, a half cup of sugar, a half pint of milk, two teaspoonfuls of yeast powder. Cream together the butter, sugar, and yolks of the eggs; then add the well beaten whites, and lastly, flour and yeast powder. Bake in a quick oven in muffin pans.

Muffins.—One cup of sweet milk, three eggs well beaten, three cups of flour, two teaspoonfuls of yeast powder, a piece of butter the size of an egg, salt. Bake in muffin pans.

Hominy Bread.—Take one quart of cold hominy, mash fine, and make a thin batter of sweet milk, three eggs beaten light, salt. Bake in a pan.

Egg Bread.—Two cups of buttermilk, two cups of sifted meal, one egg, one tablespoonful of melted lard, one teaspoonful of soda in a tablespoonful of boiling water. If the milk is not very sour, put in one teaspoonful of cream tartar.

Muffins.—One pint of flour, one pint of sweet milk, two eggs, salt. Have your moulds hot and well greased before putting in the batter.

Rice Muffins.—One cup of rice, two eggs beaten light, lard size of a walnut, salt, flour for a thin batter, two teaspoonfuls of yeast powder.

Corn Muffins.—Beat up one egg, pour on it one pint of sour buttermilk, stir in meal until stiffer than pound cake batter, one good spoonful of boiling lard, one heaping teaspoonful of soda stirred in the milk, and one teaspoonful of cream tartar with the meal; salt to season.

Indian Bread.—Beat two eggs very light, mix alternately with them one pint of sour milk and one pint of corn meal, melt one tablespoonful of butter and add to the mixture; dissolve a teaspoonful of soda in a small quantity of the milk, and sift in one teaspoonful of cream tartar. Beat all hard, and bake in a quick oven.

Muffins.—One egg, one tablespoonful of sugar, beaten well together, three tablespoonfuls of melted butter, two cups of sweet milk, three cups of flour, two heaping teaspoonfuls of yeast powder, salt.

Muffins.—One level quart of flour, with two heaping teaspoonfuls cream tartar, and one level teaspoonful of soda sifted with it; if sour milk is used, then use but one teaspoonful of cream tartar; then take one tablespoonful of lard, rub it well with the flour, salt, then break in two eggs; mix with the flour and two cups of milk, stirring as little as possible. The rougher the batter, the better the muffin.

Rice Egg Bread.—Two cups of meal, one cup of cold boiled rice, three well beaten eggs, one tablespoonful of melted lard, two and a half cups of sour milk, salt, and half a teaspoonful of soda; mix the ingredients thoroughly, putting in rice last.

Rice Egg Bread.—Boil half a cup of rice to a soft mass, stir into this six eggs well beaten, and one quart of new milk; sift in one cup of corn meal, and two tablespoonfuls of melted butter or lard, a teaspoonful of salt. Bake in a hot oven, and serve hot.

Batter Bread.—Two cups of meal, three and a half cups of milk, two eggs well beaten, one small cup of fine bread crumbs, one teaspoonful of salt, one tablespoonful of melted lard, half a teaspoonful of soda in hot water, and mixed with the milk, one teaspoonful of cream tartar; if milk is very sour, leave out the cream tartar. Soak the bread crumbs in the milk, and rub to a smooth paste. Put into this the beaten eggs, lard and salt, and finally the meal with the cream tartar. Bake in shallow pans in a hot oven.

Buttermilk Muffins—Excellent.—One egg well beaten, one pint of buttermilk or clabber, half a teaspoonful of soda dissolved in a little hot water, salt, flour to make a good batter.

Corn Meal Muffins.—One large teacup of sifted meal, one large cup of sour buttermilk, one tablespoonful of melted lard, one egg well beaten, one teaspoonful of salt, one scant teaspoonful of soda added last. Have the gem pan well greased and quite hot.

Muffins.—Three eggs slightly beaten; add to them one teacup of sweet milk, one tablespoonful each of lard and butter melted and put in, one tablespoonful of yeast powder sifted with enough flour to make a pretty stiff batter, salt.

German Waffles.—Stir to light cream a half pound of butter; stir into it the yolks of five well beaten eggs, a half pound of flour, add gradually a half pint of milk; lastly, add the whites of the eggs beaten stiff, salt.

Waffles.—One pint of flour, one pint of sour milk, one egg, one teaspoonful of soda, one teaspoonful of melted lard, salt. Battercakes made by same receipt.

Another nice Waffle Receipt.—One pint of flour, one-third of a pint of corn meal; mix with sour buttermilk to a pretty stiff batter, one egg, two-thirds of a teaspoonful of soda.

Rice Waffles.—Boil some rice very soft, mix with one and a half pounds flour a little salt, one cup of rice, two tablespoonfuls of melted butter, two eggs well beaten, as much milk as will make a thick batter. Beat well, and bake quickly in waffle irons.

Rice Waffles.—Half a cup of cold boiled rice, add to it one pint of sweet milk, the yolks of three eggs, a tablespoonful of butter or lard, a teaspoonful of salt; mix one teaspoonful of yeast powders with a pint of flour; beat these all together, and bake in hot waffle irons.

Waffles.—One pint of milk or cream, one tablespoonful of melted butter, two well beaten eggs, half a teaspoonful of soda, and flour enough for a batter of the proper consistency.

Hominy Waffles.—One pint of cold grits, one egg, one pint of sweet milk, one pint of flour, one teaspoonful of sugar, a teaspoonful of yeast powder, a little salt. Beat to a smooth batter, and bake.

Buckwheat Cakes.—Two parts of buckwheat, one part of Graham flour; to one quart add half a teacup of good yeast, one teaspoonful of salt; make up with warm water. Two boiled and mashed potatoes will make them brown nicely. Thin the batter to the right consistency with sweet milk. A raw ruta-baga turnip cut in half is nice to grease the griddle, as it obviates all the difficulty arising from the scent that fills the house when lard is used.

Buckwheat Cakes.—Take one-half a yeast cake, dissolve in one cup of warm water and milk mixed, put into this one teaspoonful of sugar, and half a teaspoonful of salt, and stir into it three heaping tablespoonfuls of buckwheat flour; set aside till next morning, then stir in two tablespoonfuls of melted lard, and half a teaspoonful of soda. Don't wash your jar, but make to it each day. Hot separate plates should be placed for serving them. Nice syrup and drawn butter to be eaten on them.

Buckwheat Cakes.—One cup of liquid yeast, three cups of buckwheat flour, one teaspoonful of salt, warm water enough to make a thick batter. Next morning add a tablespoonful of syrup and two teaspoonfuls of yeast powder; if your batter is too thick, add a little warm water, and bake immediately.

Quick Buckwheat Cakes.—To one pint of buckwheat flour, while dry, add three tablespoonfuls of baking powder, one teaspoonful of salt, one tablespoonful of molasses. When ready to bake, add cold water or milk to form a batter, and bake on a hot griddle.

A soapstone griddle is the nicest thing you can use for baking cakes. It never requires to be greased, except the first time it is used, and never burns a cake.

Flannel Cakes.—One pint of sweet milk, three well beaten eggs, one tablespoonful of yeast, as much flour as will make a pretty thick batter, and set aside to rise. When well risen, bake on a griddle as battercakes.

Excelsior Battercakes.—Enough flour is added to a pint of buttermilk to make a thick batter; let it stand over night, or twenty-four hours is even better. When ready to bake, add salt, one well beaten egg, and one teaspoonful of soda dissolved in one tablespoonful of warm water.

Light Bread Cakes.—Take the quantity of bread you desire, soak in buttermilk until soft, mash fine, and put in flour until about as stiff as pound cake batter; break in one egg, sift in a good teaspoonful of soda, then a dessert-spoonful of boiling lard; lastly, one teaspoonful of cream tartar. Have your irons hot. Don't cook over a blaze.

Soda Battercakes.—One pint of sour buttermilk, make as thick with flour as you can well drop with a spoon; beat it well and smooth; one teaspoonful of soda, dissolved in a little milk and added, salt. If your milk is not sour enough, put a little vinegar in it.

Rice Battercakes.—One teacup of cold boiled rice, cover it well with boiling water, two eggs beaten a little, put to them one teacup of milk; make a thick batter with flour, one level teaspoonful of soda; if milk not very sour, one teaspoonful of cream tartar, one tablespoonful of melted lard, and salt.

Potato Cakes.—Peel enough good sized potatoes for a meal, grate on a coarse grater, and stir in three or four eggs; add flour to the consistency of battercakes, salt. Fry in hot lard.

Battercakes.—To one pint of flour, add half a cup of meal, one egg, salt, a teaspoonful of soda; clabber to make a stiff batter, or use sour buttermilk, if you have not the clabber.

PICKLES AND CATSUPS.

Spiced Vinegar.—To four gallons of vinegar add half a pound of white race ginger, half a pound of allspice, two ounces of mace, two ounces of cloves, two ounces of nutmeg, two ounces of cinnamon, half a pound of white mustard seed, half a pound of celery seed, a handful of black pepper. You must beat your mace, cloves, nutmeg and cinnamon fine together; every three or four months put in a pound of sugar and set aside. In the season gather young cucumbers, wash nicely, (do not put in brine at all), and cover with the spiced vinegar. Make your spiced vinegar in a demijohn; as you use it fill up with vinegar; the same spices will do for several times filling. If cabbage is used, scald in hot water until tender; take out and put in cold water a little while, then wipe dry and pour scalding vinegar over it. Let it stand a week and pour off this vinegar; save for future use, and pour the spiced vinegar.

Spiced Vinegar,—Add to two and a half gallons of apple vinegar, four ounces each of ginger, black pepper, allspice, cinnamon, two ounces of cloves, one of mace, two ounces of turmeric, one pint of black mustard seed, two ounces of celery seed, six cloves of garlic, one teacup of horse-radish cut fine, two pounds of sugar. Boil the vinegar, sugar and spices together, and pour over your cucumbers.

Yellow Pickles,—Two and a half gallons of best vinegar, four pounds of brown sugar, one pound of white mustard seed, one bottle of mustard, one pound of white ginger, half a pound of pepper, one-fourth pound of turmeric, two ounces of nutmeg, two ounces of mace, two ounces of allspice, two ounces of cloves, two ounces of celery seed, one pound of horse-radish cut fine, a few onions; pound the whole together, and mix with the vinegar scalding hot. Scald the vegetables in brine till soft; dry in the sun a day or two, then lay in plain vinegar with a little turmeric for a week, then in the spiced vinegar.

Yellow Pickle.—One gallon of best apple vinegar, half an ounce of mace, half an ounce of cloves, half an ounce of long pepper, half an ounce of nutmegs, half an ounce of celery seed, half a pound of ginger, one box of mustard, a handful of black pepper, a little allspice, garlic, onions, horse-radish to taste, some sugar when first made, a great deal more added in cold weather. To prepare the vegetables: Let them stand in strong brine for three days, then pour boiling water over them and let stand until cold; put on dishes and dry in the sun. If hot, one day will dry them.

Sweet Cucumber Pickle.—To four gallons of cucumbers add eight pounds of sugar, half an ounce of mace, one-fourth of an ounce of allspice, half an ounce of pepper, one-fourth of an ounce of cloves, a little cayenne pepper, one ounce of ginger, one ounce of ground mustard. Grind all the spices, scald in the vinegar, and pour over the cucumbers hot.

Sweet Cabbage Pickle.—Cut Early York cabbage into quarters, and put them in strong brine from four to six days; soak one day and night in clear water, then boil in clear water until tender; then lay them in a coarse cloth, and squeeze until they seem perfectly dry. To two gallons of best vinegar, add four and a half pounds of sugar, four tablespoonfuls of ground cloves, four of allspice, four of beaten ginger, three of mustard, three of ground pepper, three of horse-radish. Scald the cabbage in the vinegar, put in your jar, tie the spices in very thin muslin, put in the scalding vinegar with the sugar, let scald well and pour over the cabbage. Cover tightly ten days, and it will be ready for use.

Sweet Pickled Figs (*fine*).—Gather half ripe figs with the stems on, put into a jar with alternate layers of salt, cover with boiling water, and let stand from twelve to twenty-four hours; then drain in a cullender. If too salt, rinse in fresh water. Weigh the figs and put in your jars; to each pound of figs add half a pound of sugar and half a pint of vinegar, a little cinnamon and cloves. Let get scalding hot and pour over the figs.

Sweet Peach Pickle.—To ten pounds of peaches, add half a gallon of vinegar, and three pounds of sugar; boil the peaches in the sugar and vinegar until soft. Add a little mace, cinnamon and cloves. Put in small vessels air tight.

Spiced Peaches.—Take fifteen pounds of peaches and six pounds of sugar; let them stand over night; put to them one pint of vinegar, and boil until the syrup is clear and thick, Spice with cloves. Yellow peaches are the prettiest.

German Pickle.—To seven pounds of fruit, add three pounds of sugar, one quart of apple vinegar, one ounce of cinnamon, half an ounce each of cloves and mace. Let the vinegar and sugar come to a boil, pour this over the fruit; repeat the process three mornings. Let it boil together the third morning for fifteen minutes, when it will be ready for use.

Damson Pickle.—One peck of damsons, half a gallon of vinegar, four pounds of sugar, one ounce of mace, half a dozen cloves. Boil all together, and seal hot.

Sweet Peach Pickle.—Peel the fruit and put it into jars, and cover with vinegar, to ascertain how much you will need. Pour off the vinegar in your kettle, putting half the weight of fruit in sugar; add cinnamon, spice and cloves to taste. Let it come to a boil, and pour over the fruit; cover closely. Scald the vinegar for three mornings and pour over the fruit; the third time seal hot.

Martynia Pickle.—Let them lie in brine strong enough to bear an egg a week or ten days; take them out and wash in clear water; then put them in plain vinegar a week or two; take them out, drain them, lay in a jar, and cover with vinegar spiced thus: To one gallon of vinegar, add a large handful of horse-radish, a cup of allspice, half a cup of black pepper, half a cup of ginger, half a cup of black mustard seed, two pounds of brown sugar, two tablespoonfuls of cloves, three or four onions, a pod of red pepper. The spices must be beaten (not fine), the onions and horse-radish sliced. This proportion is for a two gallon jar.

Cabbage Pickle.—Take one quart of finely chopped onions, three tablespoonfuls of cloves, white mustard seed, black pepper, celery seed and ground mustard, half a quarts of onions, one pound of white mustard-seed, one ounce of celery seed, one ounce of turmeric, two pounds of sugar, four tablespoonsfuls of salt, one gallon of vinegar; mix all together and boil half an hour. This is as the receipt was given me. I think it would keep better to fix the vegetables over night, with salt between the layers; next morning squeeze them dry and boil in the vinegar. If you do that, leave out the four tablespoonfuls of salt in the vinegar.

Axe Jar Pickle.—To two gallons of best apple vinegar, add one pound of white mustard seed, two ounces of turmeric, one ounce of cloves, one ounce of mace, one ounce of nutmeg, one ounce of long pepper, half a pound of ginger, two papers of celery seed, a handful of allspice, some black pepper, three or four pods of red pepper; horseradish and garlic to taste.

To prepare the Vegetables.—Cabbage, quarter and lay in salt and water three days, then pour boiling salt and water over them, cover close and let remain till cold, then dry them in the sun; onions, put in fresh water for three days, then in salt water, and dry in the sun; cucumbers, beans, peaches, &c., put in salt and water for three days, then dry them in the sun. Two days is sufficient to dr them, then put in small jars of prepared vinegar.

Peach Mangoes.—Pare the peaches and remove tl stones; make a stuffing of grated horse-radish, white mu tard seed, and a little sugar; pur over cold vinegar with little turmeric in it, and sweeten the vinegar to your tast

Cucumber Mangoes.—Cut a slit in your cucumbers, an if the skin seems tough, peel them; sprinkle inside and out well with salt, and let them lay twenty-four hours.

then remove the seed, wash and wipe them, and lay in vinegar colored with turmeric, and let remain two weeks; then make a stuffing as is given for mangoes, pour over fresh vinegar colored with turmeric, and sugar to taste.

Oil Mangoes.—Gather the melons a size larger than a goose egg, cut a slit from the stem to the blossom, put in strong brine; in a few days take them out and remove the seed, put back in the brine with a weight to keep them under; let remain two weeks. Then wash them in cold water two or three times, and spread on dishes to dry. Stuffing: Wash one pound of white ginger in boiling water, when soft slice them, grate one pound of horse-radish, one pound of onions chopped fine, one pound of white and black mustard seed, one ounce of mace, one ounce of nutmeg, two ounces of turmeric, a handful of black pepper. Make these ingredients into a paste, with one-fourth of a pound of ground mustard and a large cup of olive oil. Put a clove of garlic in each melon, some sugar in the tuffing, and add more brown sugar from time to time until weet enough. Strew some stuffing over each layer of angoes, stuff your melons, tie or sew them up, place in our jar with the caps up. Scald your vinegar with a tle sugar, add another cup of oil, and pour over the ngoes. Cover closely, and keep in a dry place.

Mango Pickle.—Cut a slit in each mango, put in strong ne for a week, or pack in salt and they will form their n brine; then remove the seed, and wash them well nd soak them in weak alum water twenty-four hours, nd then lay them in the sun for a few hours to dry. Scald plain vinegar with a little alum in it. Prepare a stufng for the mangoes in these proportions: One pound each of black and white mustard seed, one teacup of celery seed, half a cup each of cloves, allspice and mace, about one tablespoonful of turmeric. Slice some cucumber, or some of the mangoes, add to these spices, also three pounds of brown sugar. Stuff each mango, tie them securely, lay them in a jar with the slit up. Prepare a second vinegar, sweeten to taste, and pour boiling hot over the mangoes; or you may scald them in the second vinegar before stuffing. Sliced lemons put in the vinegar improves the flavor, and onions cut fine in the stuffing, if you do not object to the flavor.

Miss S.'s Mango Pickle.—Gather the melons a size larger than a goose egg, put them in a pot, pour over them a strong brine boiling hot, cover closely; next day cut a slit in them and remove the seed, return them to the brine and let them remain a week, then put them in strong vinegar for two weeks; wipe the inside with a soft cloth, stuff them, and put in a jar with the slit uppermost; cover well with vinegar.

For Stuffing.—One pound of ginger sliced thin, one pound of horse-radish scraped or grated, one pound of mustard seed, one pound of chopped onion, one ounce of mace, one ounce of nutmeg pounded fine, two ounces of turmeric, a handful of black pepper; make this into a paste with one large cup of oil, one pound of sugar, one ounce of celery seed, four ounces of mustard; put a clove of garlic in each mango.

Oil Mangoes—Mrs. W.—Gather young melons, cut a slit in them and put in strong brine for one week, then remove the seed, and put in cold plain vinegar for three days, take them out and stuff, with stuffing made thus:

One pound each of white and black mustard seed, two ounces of mace, two ounces of black pepper, two ounces of nutmeg, one ounce of cloves, three ounces of allspice, one large handful of horse-radish; allow one tablespoonful of oil to each mango, mix with the stuffing. After stuffing the melons, place in a jar with the slits up, cover with boiling vinegar, putting three pounds of sugar to each gallon of vinegar.

Green Tomato Pickle.—A peck of green tomatoes, sliced, with a little salt sprinkled over them, a pint of brown sugar, twelve onions, one-fourth of a pound of white mustard seed, one-fourth of a pound of celery seed, a vial of mustard, one ounce of nutmeg, one ounce of cloves, one ounce of mace, one ounce of allspice, one ounce of black pepper. Mix all together, put in a kettle, cover with good vinegar, and boil slowly three hours.—M.L. G.

Green Tomato Pickle.—Slice the tomatoes and soak them twenty-four hours in salt and water, twenty-four hours in alum water, and twenty-four hours in clear water; next boil one hour in strong ginger tea. To every three pounds of the tomatoes, allow one and a half pounds of white sugar, one and a half pints of vinegar; scald the tomatoes with the boiling vinegar and sugar for five days, spice with allspice, cloves, mace and cinnamon to taste.—S. G.

Green Tomato Pickle.—One peck of green tomatoes cut and chopped fine, and four onions cut fine; mix one cup of salt well through it, and let it stand over night; the next morning put into a large pan, pour water to rinse them well, then put in a bag to drip. Next day take one gallon of vinegar, add one tablespoonful each of allspice, cloves, cinnamon, black pepper, one teaspoonful of mustard; tie your spices in thin muslin, and boil in the vinegar, putting in two pounds of sugar, half a cup of grated horse-radish, and some cayenne pepper. When the vinegar and spices boil well, put in the tomatoes and onions, and let boil half an hour. Seal while hot.

Green Tomato Pickle.—Cut fine one gallon of green tomatoes and six or seven large onions, spinkle with a little salt, and let them stand two or three hours; drain them and put them in a kettle with enough vinegar to cover them; stir often, as they burn easily; add sugar and spice to taste, as mace, cloves, allspice, ginger, pepper and mustard seed. After they are done, add more vinegar to cover them well; seal hot.

Green Tomato Pickle.—Slice one peck of green tomatoes, six large onions, sliced, mix one teacup of salt over both, mix thoroughly and let it remain over night; drain it well next morning, mix two quarts of water and one of vinegar, boil it in it twenty minutes; again drain well from well from this liquor. Take three quarts of fresh vinegar, two pound of sugar, two tablespoonfuls each of allspice, cloves, cinnamon, ginger and mustard, and twelve green peppers, chopped fine. Boil from one to two hours. Put in a stone jar.

Tomato Soy.—Half a peck of tomatoes, six large onions, six large peppers, one large white cabbage. Chop all well together, put into a jar, with a slight sprinkling of salt between; next morning, put into a bag and drip or squeeze dry; then mix through it two tablespoonfuls of allspice, one teaspoonful of mace, half a pound of white mustard seed, and a heaping teaspoonful of curry powder;

boil enough vinegar to cover them, and pour over scalding hot. Three days after, put the whole over the fire, with a half pound of sugar, and boil until thoroughly cooked.

Green Tomato Sauce—Miss M.'s receipt.—Take a peck of green tomatoes, slice and sprinkle with a little salt, four ounces of mustard seed, one ounce of mace, one ounce of cloves, one ounce of allspice, one ounce of black pepper, one ounce of ground ginger, a small box of mustard, one pound of brown sugar, twelve small onions cut fine. Mix all together, and pour over enough vinegar to cover and boil two hours slowly.

Ripe Tomato Sauce.—Scald and peel the tomatoes, sprinkle with salt and let them stand one hour; then proceed as in the above receipt.

Chow-Chow.—One peck of green tomatoes chopped fine, put in an earthen jar or bowl, and mix in thoroughly one cup of coarse salt, let it stand all night; the next morning put it into a sieve or thin bag and let it drain well; then chop fine six large onions and six large peppers, mix all together, and add one tablespoonful of ground cloves, two of allspice, two of ground mustard; cover with cold vinegar, and cook until tender; sugar if you like.

Chili Sauce.—Twelve large ripe tomatoes, four large onions, four green peppers, one tablespoonful of salt, four tablespoonfuls of sugar, two cups of vinegar, chop onions and peppers together fine, put all into a kettle and simmer two hours; scald and skin the tomatoes before mixing; two teaspoonfuls each of cinnamon, mace and cloves.

Chili Sauce.—One peck of ripe tomatoes, skinned and hopped fine, three cups of peppers, two cups of onions, both chopped fine, three cups of sugar, one cup of salt, one and a half quarts of vinegar, three tablespoonfuls each each of cloves and cinnamon, two teaspoonfuls each of ginger and nutmeg; boil three hours. Bottle and seal.

Cucumber Pickle—Em's receipt.—Make a brine to bear an egg, pour it over the cucumbers and let them remain in it for three days, stirring them from the bottom every day. Then boil the same brine every morning for nine days and pour over boiling hot; then soak in clear water twenty-four hours. Put them in a kettle lined with grape leaves and cover them with equal quantities of water and vinegar, and a little alum. Boil until a nice green. Get enough fresh vinegar to cover them, put into your kettle with a little horse-radish, red pepper, white mustard seed, mace, cloves, cinnamon-bark, and a few cloves of garlic. To each gallon of vinegar put two pounds of sugar; let it come to a boil, pour over the pickles and seal tight. Will be ready for use in four days.

Sweet Cantaloupe Pickle.—Gather the melons half ripe, peel and slice them, scrape the soft part off, cover in cold vinegar twenty-four hours. Take fresh vinegar enough to cover them, sweeten and spice with mace, cinnamon and cloves; boil the melons until tender in the vinegar, pour off and scald the vinegar for three successive mornings, and pour over boiling hot.

Mustard Dressing for Pickle.—Take one pint of vinegar, six tablespoonfuls of mustard, half an ounce of turmeric, one cup of sugar, half a cup of flour; stir all together, heat and pour over the pickle.

Rail Road Pickle—Very Fine.—Two ounces of turmeric, half an ounce of mace, one ounce of celery seed, half a cup of black pepper, half a cup of allspice, half a cup of ginger, two tablespoonfuls of mustard, four onions, two pounds of sugar. Grind all the spices, cut up a peck of cabbage (not very fine). Put into a vessel a layer of cabbage and a layer of salt, let it stand over night; early next morning, wash, drain and squeeze well, mix all your spices together, then put in your kettle a layer of cabbage and a layer of spices, cover well with vinegar, and let it boil until tender. It is ready for use as soon as made.

Celery Salt.—Take the root of celery, dry and grate it, mix with it one-third salt. Delicious for soups, oysters, hashes and gravies.

Tomato Catsup without Cooking.—Grate the tomatoes, run them through a seive, and put them in a thin bag and let drip all night. Next morning squeeze it gently, and when quite dry, take the pulp out of the cloth and season with salt, cayenne pepper, and a little grated garlic or onion; add spices if you like, and thin with vinegar. Bottle and cork tight. It keeps splendidly.

Tomato Catsup—Miss M.'s receipt.—Boil the tomatoes one hour, then strain through a sifter; rub every particle of the pulp though. To each gallon of juice, add one quart of vinegar; two tablespoonfuls of salt, two tablespoonfuls of mustard, two of black pepper, two of allspice, one of cloves, one of mace, one of nutmeg, four onions, eight pods of red or green pepper; half a pound of grated horse-radish, celery seed if you like, two cloves of garlic, half a teacup of mustard seed, one cup of brown sugar. The spices must be ground before measuring. Boil in a brass kettle until thick, and seal while hot. Use small bottles.

Tomato Catsup.—One bushel of ripe tomatoes sliced in a pudding-dish and pour the tapioca over them. Bake half an hour.

Apple and Tapioca Pudding.—Put half a cup of tapioca to soak; when well swollen, slice some apples, put a layer of apples, slices of lemon, sugar and tapioca, a little butter; continue this until your pan is full, cover well with water, and bake until done. Serve cold with sweetened cream.

Fig Pudding.—One pound of figs peeled and chopped fine, one-fourth of a pound of butter chopped fine and dredged with flour, one pound of bread crumbs soaked in one cup of milk, one-fourth of a pound of sugar, and two eggs; mix all well together and boil four hours. Ornament the pudding with blanched almonds, and serve with wine sauce. Use dried or fresh figs.

Boiled Batter Pudding.—Eight eggs, eight tablespoonfuls of flour, a pinch of salt, one quart of milk; beat the eggs very light, and add to them a little milk, then the flour and balance of the milk. Boil one hour. Serve with sauce.

Fig Pudding—One-half a pound of dried figs cut fine two cups of bread crumbs soaked in two cups of milk, three eggs, half a cup of butter, half a cup of sugar, a little salt, a pinch of soda dissolved in hot water and stirred in the bread; beat the eggs light and add the sugar, butter, figs and salt to them, then the bread. Put in a floured bag and boil three hours. Serve hot, with wi sauce.

Batter Pudding.—Six well beaten eggs, half a po flour, one quart of sweet milk, one teaspoonful o a cup of sour milk; mix well and bake. Serve

Batter Pudding.—Four well beaten eggs, four tablespoonfuls of flour, one pint of sweet milk; beat the whites to a stiff froth, the yolks well beaten with a tablespoonful of sugar; mix the flour with just enough milk to make a smooth batter, and pour into the eggs, then the rest of the milk and a little salt; mix well. Serve with rich sauce.

Batter Pudding.—Mix five tablespoonfuls of flour and five of milk to a smooth paste; beat five eggs very light and add to the flour, a little salt; pour one quart of boiling milk upon it and bake fifteen minutes, or until firm. Serve with wine sauce, or butter and sugar sauce, nicely flavored with lemon and nutmeg.

Spoonful Pudding.—To six eggs beaten light, add six tablespoonfuls of flour, one spoonful of melted butter, and one quart of sweet milk. Grease your pan and bake quick. Serve with sauce.

Grated Potato Pudding.—One pint of sugar, one pint of molasses, one large spoonful of butter, one pint of grated sweet potatoes; mix well, and add sweet milk enough to make it quite thin, and season with orange peel and ginger beat fine. After it is mixed, add to it three well beaten eggs. Bake in a very slow oven, allowing it to candy on top.

Sweet Potato Pudding.—Take some sweet potatoes, let them simmer slowly half an hour (they must be only par- oiled); when half done, take them out, peel them, and, en cold, grate them. Stir together half a pound of tea and half a pound of sugar, add a grated nutmeg, a spice ful of pounded mace, the juice and peel of one kettle wine-glass of rose water, a glass of wine and

Tomato

the thick white skin, and
very fine, being care

the sugar, the yolk
it foams from the bottom, a wine-gla the
spoonful of ginger, one of cinnamon and
and cloves mixed; add the whites of the eggs
last, and the molasses next to last. Fruit may b
and it makes splendid fruit cake.

Another Yankee Pone.—Five eggs, one cup of sugar, two cups of molasses, two cups of butter, one teaspoonful of soda in one cup of buttermilk and four cups of flour; spice with allspice, cloves and ginger.

Gold Cake (fine).—Yolks of fifteen eggs, one pound of sugar, three-fourths of a pound of flour, half a pound of butter, half a cup of cold water, two teaspoonfuls of yeast powder sifted in the flour, lemon or vanilla flavor. To mix: beat the eggs light, add the sugar to them, then the creamed butter, flour, water and flavoring.

Ground Pea Cake.—One quart of ground peas parched and ground, one quart of white sugar, the whites of ten eggs beaten stiff and mixed with the sugar and peas; put on paper and bake in the stove.

Hickorynut Cake.—One cup of butter, two cups of sugar, four cups of flour, one and a half cups of hickorynut meat or any nut, five eggs, one cup of milk, two teaspoonfuls of yeast powder.

Lady Cake.—One cup of butter, one cup of milk, two cups of sugar, three cups of flour, one and a half teaspoonfuls of Royal baking powder thoroughly sifted with the flour, one teaspoonful extract of bitter almonds, the whites of four eggs beaten to a stiff froth and added, color before the cake goes into the oven. Cream Leave in that is, stir it till it is like cream, add the r,
the
one hour

e, a wineglass of brandy or wine. Bake, and serve
ith wine sauce or sweetened cream.

Tapioca Pudding.—Soak a teacup of tapioca in a pint
of milk (the longer it soaks the better); at dinner, pour
over the tapioca a pint of boiling milk, one cup of sugar,
one tablespoonful of butter, four well beaten eggs, nutmeg
and rose water. Bake half an hour, and serve with cream.

Delmonico Pudding.—The yolks of five eggs, six table-
poonfuls of white sugar, one quart of milk; three table-
poonfuls of cornstarch in a little cold milk, to prevent
mping, add eggs and pour into the boiled milk, and stir
il it is as thick as jelly. Remove from the fire, put in
udding dish, and bake. Flavor with lemon or pine-
le. Make a meringue of the whites, with four table-
fuls of sugar; spread over the top of the pudding,
rown lightly.

Pudding.—Twelve good-sized apples, peeled and
ound of sugar, half a pound of almonds,
nd cut fine, twelve eggs beaten lightly, reserv-
es for a meringue to put over the top, four
s; flavor with lemon; put in a pan, and
e, have a meringue ready, made of the
and put over the top. Brown lightly.

udding.—Two cups of stale sponge
half a cup of beef marrow, finely
of a lemon, half a cup of sugar
pound of raisins, quarter of

for flavoring, throw away the thick white skin, and the remainder of the lemon very fine, being care to lose the juice. Add to this the sugar, the yolk eggs, well beaten, then the flour, and lastly the water. Pour the mixture into pie-pans previously and bake. Prepare an icing with the remaining of six eggs, and when the pies are a light brown spr smoothly over them; return again to the oven and b light brown. Whoso makes this pie aright will have fit for the gods."

Lemon Custards.—Two large fresh lemons, the ou grated and juice squeezed, cream together a half poun sugar and a half pound of butter to a light froth, add lemons to it. Beat six eggs very light, add to the mixt bake on puff paste for two pies.

Lemon Custard.—The grated rind and juice of lemons, two cups of sugar, two cups of milk, two tal spoonfuls of flour and two of butter. Mix with the yo of four eggs, for two custards; after they are baked, a meringue of the whites with four tablespoonfuls of spread over the pie and brown.

Marmalade Custard.—Take one cup of any kind alade you may have, one cup of sugar, one cup milk, two eggs, one tablespoonful of butter, nutmeg

Milk Custard.—Three eggs well beaten, add to th one cup of sugar, one pint of sweet milk, nutmeg lemon to flavor. Bake on single crust.

Mince Meat.—Two pounds of the lean part of head, or the tongues, boiled and chopped fine, fou of raisins after seeding, two pounds of currants, o tablespoonfuls of cinnamon, one of allspice, utmeg, two pounds of brown sugar, one peck of chopped fine, eight oranges, six lemons. Put all ttle, boil several minutes. When you make your ld one tablespoonful of butter, a wine-glass of wine isky mixed, to each pie.

ce Meat.—Three pounds of boiled beef (round or), two pounds of beef suet chopped fine, two pounds les, two pounds of raisins, stoned, two pounds of ts, picked, washed and dried, two pounds of pow- sugar, three pints of good whisky, half a pound of cut in small strips, one teaspoonful of salt, three egs, half an ounce of powdered cloves, half an ounce wdered mace, one ounce of cinnamon. If the meat dry before using, add a little hard cider.

ince Meat.—One pound of lean beef well boiled and ped very fine; if you have one, run it through a sau- grinder, with one pound of apples, one pound of rai- cut fine, one pound of citron cut fine, one pound of ts well washed, three-fourths of a pound of beef pped fine, three-fourths of a pound of butter and nds of sugar. Mix all well together, put in an cover well with water and boil all together; after from the fire and is nearly cold, add one quart of nd three grated nutmegs. If not sweet or strong gh, add more to taste.

G.'s Mince Meat.—Boil a round of beef, when it grind in a sausage grinder. Add to each quart ne quart of chopped apples one quart of raisins, f currants, one quart of brown sugar, one quart e tablespoonful each of mace, cloves and nutree tablespoonfuls of sugar; spread over the pudding; turn to the oven, to brown lightly.

Apple Sponge Pudding.—Peel and core as many apples s will fill your baking-pan, filling the cores with butter d sugar creamed together, and sugar sprinkled over and nong them; put enough water in the pan to prevent ir burning; let the apples bake until done; have ready ponge cake batter, pour over, and bake until done. rve with wine sauce.

Sponge Pudding.—Slice sponge cake, butter the sides, y in a baking-pan, and pour over a custard made of one int of milk, four eggs and one cup of sugar; flavor; pour er the custard, and bake.

onge Cake Pudding.—Put a layer of sponge cake, , in a dish, then a layer of raisins, currants or any of stewed fruit, then cake, etc., until the dish is full. a custard of one quart of milk, four eggs and one half cups of sugar; pour over the cake and bake. h wine sauce.

ne Pudding.—Two full cups of flour with a small onful of soda sifted with it, one cup of sugar, half a butter, half a pound of citron, cut in slices, half a of raisins, cut, the juice and grated peel of one five eggs, beaten separately. Rub butter and a cream; put in the beaten yolks, then the lemon, d stiff whites, the raisins, dredged in flour, go in Butter a mould, line it with slices of citron, put in poonfuls of batter, more citron and batter; cover, in a pan of boiling water in the oven; keep the nished from the boiling kettle; bake one hour

water, then boil in one pint of the milk, simmer gent
but do not stir it, shake the rice now and then to preve
burning, when done stir in the butter. Butter a pan we
and cover the bottom with bread crumbs, cover this wit
rice; wet with a raw custard, made of the other pint
milk, the yolks of four eggs and the cup of sugar. On th
sprinkle suet, then a layer of mixed fruits, more bre
crumbs, rice, custard, suet and fruit, until the dish
nearly full. The top layer should be crumbs. Bake
hour in a moderate oven; when done cover with a mering
made of the whisked whites and four spoonfuls of suga
brown lightly. Serve warm, with sweetened cream.

Rice Pudding.—Put half a cup of rice into one and
half cups of water and cook until done; then stir in
pint of milk and let it boil to a jelly; beat light the y
of five eggs with five tablespoonfuls of sugar, a little
stir into the rice, flavor with lemon or vanilla; put
a pudding dish, and have a meringue made of the
whites and five tablespoonfuls of sugar; flavor, and sp
over the pudding, and brown. Serve cold or hot, b
cold.

Troy Pudding.—Two cups of suet, chopped fine
cups of raisins or currants, two cups of milk, two c
molasses, two teaspoonfuls of soda, five cups of flou
with cinnamon, cloves and nutmeg, a little salt.
three or four hours. Eat with hard sauce.

Bread Pudding.—One pint of bread crumbs, on
of milk, one tablespoonful of cornstarch, one cup of
one large tablespoonful of butter, yolks of three
Bake until firm; put a layer of jelly or preserves
pudding; make a meringue of the whites, beate

.en the spiced vinegar. A piece of horse- n the top of your jar of pickles will prevent

ge Pickle.—Slice as for slaw, or cut into quarters, heads of white cabbage, which boil in salt and water til it looks clear; then drain it and spread it upon dishes nd put it in the oven to dry, turning it often. Let the loor stand open and on no account scorch it. Then place t in a large jar, with a quarter of a pound of white mustard seed and a pint of grated horse-radish mixed through it. Now boil one gallon of cider vinegar, two pounds of brown sugar, one ounce of turmeric, one ounce of cloves, one ounce of mace, one ounce of allspice, one ounce of race ginger, all whole, and pour scalding hot over the cabbage. Tie up tightly. It will be ready in a few days for use.

Higdon Salad.—Equal quantities of white cabbage hopped fine and green tomatoes sliced, one-fourth the uantity of green pepper and onion sliced. Sprinkle the mixture with salt, and let it stand twenty-four hours. Drain it from the salt water, and to each gallon thus prepared, add two tablespoonfuls of ground mixed spices, ich as cloves, nutmeg, allspice and mace, half a cup of gar, one-fourth of a pound of white and black mustard d, one-fourth of a pound of celery seed, one fourth of pound of turmeric, one-fourth of a box of mustard, two ablespoonfuls of ground black pepper; cover with cold inegar, and boil half an hour. This makes a nice stuffing mangoes.

on Salad.—One quart of green peppers natoes, four quarts of cabbage

BAKED PUDDINGS.

Light Pudding.—Ten eggs, beaten very light; half a
ice, boiled until soft; stir in while hot, a quarter
of butter, one cup of milk, one pound of sugar;
gether. Flavor with the juice of fresh oranges.

e Pudding.—Two cups of flour, one cup of sugar,
f sweet milk, two tablespoonfuls of butter, one
teaspoonfuls of yeast powder. Flavor with lemon.
f an hour. Eat with sauce.

Pudding, Elegant.—One cup of boiled rice (better
ooked and still hot), three cups of milk, one cup of
one tablespoonful of cornstarch, three or four eggs,
flavoring. Put the milk on the fire; when it boils, stir
ks of the eggs, sugar, rice and cornstarch, well beaten
ther, stir it carefully, until it begins to thicken, like
custard, then take from the fire, and add the flavor-
Put in a pudding dish and bake until firm; have
y a meringue, made of the whites of the eggs, after
stiff add three tablespoonfuls of sugar to them;
ad on top of the pudding; return to the oven a moment
color lightly.

Rice Pudding with Fruit.—One quart of new milk, one
of raw rice, four eggs, one tablespoonful of butter,
cup of sugar, half a cup of suet, half a pound of raisins,
ded and cut, half a pound of currants, half a pound of
citron, cut fine. Soak the rice over night in a little warm

and sprinkled with plenty of salt, put in a porcelain kettle and simmer three or four hours, strain through a cullender; put in a flannel bag the following spices, bruised two ounces of black pepper, whole, two ounces of birds-eye pepper, two ounces of cayenne pepper, two ounces o cinnamon, one ounce of mace, four ounces of white mustard seed, two ounces of allspice, half a pound of garlic sliced; boil down to a thick consistency, while throw in the bag of spices, and allow it to rema three hours. When boiled to the requisite thick one dessert-spoonful of whisky. When the bo opened for use, add a teaspoonful of whisky to tle, to prevent molding.

Cucumber Catsup.—Take the largest cucumb and grate them, and put in the sifter and press juice from them; season with salt, pepper and c onion, and just enough vinegar to moisten. Put i jars, pour a little olive oil over the top and seal then

Chow Chow Pickle.—Two quarts of smallest cucun two quarts of smallest onions, not larger than mar one quart of smallest Chili peppers, one quart o string beans, two quarts of smallest green tomatoes them in salt twenty-four hours; wash them and drain through a bag. Take one and a half gallons of and half an ounce each of whole cloves, whole allsp grain pepper, one teaspoonful of cayenne pepper, half pound of mustard, one bottle of curry powder, two ounc of white mustard seed, half an ounce of celery seed. F all together and pour over the vegetables. Use no sug

milk, [illegible] sugar, and pour over the cake; beat
put in t[illegible]ur, and lastly, the fruit, thickly dred
with flour. Put in a bag and put in a pot of boiling wa
and boil three hours.

Lemon Pudding.—Rind and pulp of one grated lem
one cup of milk or water, one cup of sugar, one tab
spoonful of butter, one tablespoonful of cornstarch or flo
Bake on puff paste, reserving three whites for a merin
on top, or double the quantity, and bake in a pan, us
four whites for meringue.

Suet Pudding.—Beat six eggs light and put into th
three-fourths of a pound of sugar; peel and slice y
apples, and weigh three-fourths of a pound of app
three-fourths of a pound of raisins seeded and chop
fine, half a pound of suet cut fine and chopped with
apples; put in the raisins, with three-fourths of a p
of flour rubbed through them, one teaspoonful of nutm
the same of cloves, a little salt, a wine-glass of w
Serve hot with sauce. You may either bake or boi
pudding.

Fig Pudding.—Half a pound of best dried figs cut
two teacups of bread crumbs, half a cup of cream, h
cup of sugar, one cup of sweet milk; mix the bread
the cream, then stir in the figs, then the sugar and
Pour in a mold, and steam three hours.

Cracker Pudding.—Six crackers rolled fine, one
of sweet milk, one tablespoonful of butter, the yol
four eggs, one and a half cups of sugar, or enoug
sweeten, a little salt; soak the crackers in the mil
soft [illegible] light the yolks with the sugar, stir in
[illegible] crackers, flavor with lemon or pineapple

a meringue of whites of four eggs and four table-
nfuls of sugar, spread over and brown.

pple Pudding—Peel and core any number of apples,
them in a buttered tin, fill the core of each apple with
wn sugar and butter rubbed together; bake in a slow
n until quite done. They should be filled the second
e with sugar and butter; sprinkle lightly with cinna-
, cloves or nutmeg.

aked Tapioca Pudding.—Soak one teacup of tapioca
ne quart of boiling water an hour; then fill a baking
with apples that have been peeled and cored, filling
centers with sugar, and sprinkling sugar over them.
or the tapioca with lemon and pour over the apples.
until the apples are done, and serve with cream and
r.

am Tapioca Pudding.—Soak four tablespoonfuls of
ca in water until it is dissolved, put the same into a
of boiling milk and boil fifteen minutes; beat light
olks of four eggs, with one cup of sugar; stir into
oiling milk and let cook a few minutes, stirring con-
; flavor with lemon, and pour into a baking-dish
ake until the custard is set. Make a meringue of
ur whites and four tablespoonfuls of sugar, spread
he top and brown; flavor it with vanilla. Grated
ut is a nice addition to the pudding; mix some with
ngue also.

ian Pudding.—Pour one pint of cold water on two
of tapioca, and let stand on back of the stove until
ft, stir into it one cup of sugar and one tablespoon-
tter, a little nutmeg, and the whites of two eggs
stiff. Pare and core six acid apples, put them

PUDDING SAUCES.

Sauce.—One cup of butter, two cups of sugar, half a cup of boiling water; cook until as thick as honey. Just as it comes from the fire, stir the well beaten yolks of two eggs into it, and stir rapidly to prevent curdling. Flavor with wine, or anything preferred.

Sauce.—Beat two eggs until light, mix two cups of sugar and half a cup of butter together; beat in the eggs, pour slowly on them half cup of boiling water so as not to curdle the egg, set the pan back on the fire and just let come to a boil. Flavor with lemon and nutmeg, or anything preferred.

Hard Sauce.—Stir to a cream one cup of butter, and add to it three cups of powdered sugar; beat until light, then add flavoring of wine, nutmeg, and the juice of a lemon.

Sweetened Cream for Fruit Pies.--One pint cream, four tablespoonfuls sugar, one teaspoonful nutmeg, one of vanilla.

Wine Sauce.—Mix one cup of butter and two cups of sugar to a cream, adding a little boiling water until it becomes creamy; then add two wine-glasses of claret or sherry wine, beating all the time. Keep it setting in a saucepan of hot water until ready to serve; little nutmeg grated over it.

Mrs. Gaston's Wine Sauce.—Work to a cream half a pound of butter (little less if scarce), and nine tablespoonfuls of sugar; then add one egg and a wine-glass of wine, some nutmeg; mix all well together, put into a saucepan and let it come to a boil; it is then ready to serve. Set in warm water until wanted.

BOILED PUDDINGS:

General Rules.—In boiling puddings, mind that the cloth be clean; dip it in hot water, and dredge well with flour by sifting the flour over it. When the pudding is put in the bag tie the string tight, leaving sufficient room in the bag for expansion by swelling. Put the pudding in a pot of boiling water, placing an old plate on the bottom. Keep sufficient water in the pot to cover the pudding; as it boils out replenish from a tea kettle of boiling water. Make your pudding bag of thick cloth. If you use a mold, grease it well. Baked puddings require a mild heat.

Plum Pudding (*very fine*).—Half a pound suet chopped fine, half a pound of currants, one pound of raisins, two ounces of citron, three eggs, half a pound of sugar, three-fourths of a pound of flour, half a cup of brandy, half a teaspoonful of salt, a little allspice, ginger and cloves. Boil four hours. Eat with sauce.

Plum Pudding.—One pound of raisins cut fine, half a pound of butter, three ounces of flour, three ounces of bread crumbs, three eggs, four ounces of sugar, four ounces of citron, half a nutmeg, one teaspoonful of mace, one teaspoonful of cinnamon, half a teaspoonful of salt, a little orange peel cut fine, a tumbler of milk poured over the bread crumbs. Boil two hours. Eat with sauce.

English Plum Pudding.—Three-fourths of a pound of bread crumbs, half a pound of flour, three-fourths of a pound of kidney suet, one pound of raisins, one pound of brandy, half a pound of potato after grating; stir these ingredients together. Beat eight eggs very light, and stir into the mixture alternately with the potato, a little at a time; pour in a buttered pan, and bake three-fourths of an hour. Serve with sauce or cream.

Raspberry Pudding.—One quart of ripe raspberries mixed with four or five large tablespoonfuls of sugar and mashed with a spoon; beat six eggs light, mix with a pint of milk, more sugar and some grated nutmeg; pour this over the berries in a pan and bake until the custard is firm. Serve cold. Pineapple made the same way, using one quart of pineapple.

Jelly Puddings.—Two cups of bread crumbs, one cup of sweet milk, five eggs beaten very light, half a teaspoonful of soda stirred in a little boiling water, one cup of jelly or jam. Scald the milk and pour over the bread, stir in the beaten yolks, then the whites beaten stiff, finally the soda. Fill your cups half full with batter, set in a quick oven, bake half an hour, and, when done, turn out quickly. With a sharp knife make an incision in the side of each, pull partly open, and put a spoonful of jelly or preserves within. Serve with sweetened cream.

Cold Pudding.—One quart of sweet milk, three eggs, three tablespoonfuls of corn starch, three tablespoonfuls of sugar; dissolve the corn starch in a little milk, put the rest of the milk on to boil, beat the yolks and sugar together, add the starch, and pour all into the boiling milk and stir until quite thick; then pour in a buttered pan and bake until firm. Make a meringue of the whites, spread over the top, and let brown. Flavor with vanilla. Serve cold with cream.

Apple Souffle.—Boil the fruit, strain through a sieve or cullender; sweeten and flavor with lemon and nutmeg. Put in a baking-pan and pour over some nice boiled custard about two inches deep; make a meringue of the whites by beating stiff and adding one tablespoonful of sugar to each egg; put this over the custard and return to the oven. Let brown slightly, and serve hot.

Tipsy Pudding.—Lay slices of sponge cake in your pudding dish, and pour over it Sherry wine; pour over a quart of milk made into a boiled custard, with the yolks of five eggs, and five tablespoonfuls of sugar; flavor with vanilla. Have the custard cold before pouring over the cake; beat the whites very stiff, pour boiling water over them in a sieve, let drip, and put over the custard with dots of jelly. This can be arranged in your glass stand; or you may make a meringue of the whites, with sugar, put in a funnel-shaped bag, and decorate the top of your pudding; put in the stove and brown. In this event, put it in a pudding dish.

Orange Pudding.—Two oranges pared and cut in pieces one inch square, put in the bottom of a pudding dish, pour over enough sugar to sweeten; then make a corn starch pudding thus: one pint of milk, two tablespoonfuls corn starch, half a cup of sugar, the whites of three or four eggs, a little salt, flavoring. Beat the eggs very stiff, dissolve the corn starch in a little milk, stir the sugar in the rest of the milk; put on the fire, when near boiling stir in corn starch; stir until it is a smooth paste, then stir in the beaten whites, and let it remain on the fire one minute longer to cook the eggs; pour over the oranges and set aside to cool.

Cocoanut Pudding—Is made as orange pudding, substituting half a grated cocoanut; put it into a mold. Serve with whipped cream around it, or a boiled custard made with the yolks of the eggs.

Chocolate Pudding.—One quart of rich milk, four tablespoonfuls of corn starch, one cup of sugar, or enough to sweeten, the whites of six or eight eggs, a little salt, vanilla flavor. Beat the eggs very stiff, dissolve the corn starch in a little milk, put the remainder on to boil with the sugar. When it boils, stir in the corn starch; when it becomes a smooth paste, put in the stiff whites, cook one minute longer, remove from fire, flavor with vanilla. Take out a third of the pudding, flavor the two-thirds with grated or dissolved chocolate, wet a mold in cold water, put half of the chocolate pudding in, then the white pudding; and next the remainder of the chocolate pudding. Serve with whipped cream or boiled custard; or you may use the same receipt, with grated pineapple, strawberries, or dried cherries swollen in water.

Rail Road Cake Pudding.—Two cups of sugar, two tablespoonfuls of butter, four eggs, two pints of sifted flour, two teaspoonfuls of cream tartar, one teaspoonful of soda, one cup of sweet milk; flavor and bake. Serve with sauce.

Bread and Raisin Pudding.—One quart milk, enough slices of baker's bread to fill your dish, butter to spread the bread, four eggs, half a cup of sugar, one pound of raisins seeded and cut fine. Butter the bread, make a raw custard of eggs, sugar and milk, butter your pudding dish, put a layer of buttered bread fitted closely together, pour over a little custard, and strew raisins evenly over it; then lay in more buttered bread, and proceed in this order until your dish is full. The last layer of bread soak with custard. Cover the dish closely, set in a pan of water, and bake an hour. When done, uncover and brown lightly. Serve hot, with sauce.

Apple Batter Pudding.—Six or eight fine juicy apples pared and cored, one quart of milk, ten tablespoonfuls of flour, six eggs beaten very light, one tablespoonful of melted butter, a little salt, half a teaspoonful of soda, one teaspoonful of cream tartar. Set the apples in a baking dish closely together, put in enough cold water to half cover them, and bake closely covered, but not until they begin to break. Drain off the water when cold, pour over the batter made of the ingredients above. Bake quick. Serve in the baking dish, and eat with sauce.

Peach Batter Pudding—Is made as above. If the fruit is ripe and soft, they need no previous cooking. The stones must be left in.

Fruit Sponge Cake Pudding.—Two cups of stale sponge cake crumbs, one pint of boiling milk, one tablespoonful of butter, half a cup of sugar, two tablespoonfuls of flour, half a pound of currants, the whites of three eggs whipped stiff; almond flavoring. Soak the cake in boiling milk until it is a smooth batter, stir in the butter, sugar and flour, a little yeast powder; then the fruit, well dredged with flour, flavoring. Bake until firm, take from the oven to cool. When ready to serve, make a meringue of the whites of three eggs whipped stiff, three spoonfuls of sugar, one cup of cream whipped stiff, and a glass of wine. Mix thoroughly, cover pudding, and serve.

Cocoanut Sponge Pudding.—Two cups of sponge cake crumbs, one pint of sweet milk, one cup of grated cocoanut, the yolks of two and whites of four eggs, one cup of white sugar, one tablespoonful of rose water, one glass of wine. Heat the milk to boiling, stir in the crumbled cake and beat into a soft batter. When nearly cold, add the beaten eggs, sugar, rose water and cocoanut, the wine last. Bake in a buttered pudding dish three-fourths of an hour, or until firm in the center. Eat cold, with sugar sifted over the top; or it is more elegant to make a meringue of the whipped whites of four eggs, four tablespoonfuls of sugar, half a cup of grated cocoanut, a little lemon juice; whisk until stiff, cover the pudding and leave it in the oven a few minutes to brown.

Leche Crema Souffle.—One quart of milk, three tablespoonfuls of corn starch wet with cold milk, one cup of white sugar, half a cup of jelly or jam, six eggs beaten separately and very light; flavor to taste. Boil the milk, and stir in the corn starch, stir a few minutes, and pour into a bowl containing the yolks, the whites of two, and one-half the sugar. Put into a buttered baking dish, set in a pan of boiling water, and bake until firm; then cover with jelly or jam and the meringue made of the reserved whites of the eggs and sugar. Brown lightly. Eat cold, with cream.

Sponge Cake Souffle Pudding.—Enough slices of sponge cake to cover the bottom of your pudding dish, pour half a tumbler of wine over it and cover, while you make a boiled custard of one cup of milk, half a small cup of sugar, the yolks of five eggs; stir over the fire until quite thick. Pour upon the soaked cake slowly, that they may not rise to the top; put in the oven, and when very hot, cover with meringue made of the whites beaten stiff and five dessert-spoonfuls of sugar; flavor with vanilla. Serve cold.

Apple Souffle Pudding.—Six or seven large juicy apples' one cup of bread crumbs, four eggs, one cup of sugar, two tablespoonfuls of butter; nutmeg and lemon to flavor. Pare, core, and stew the apples in a covered kettle, without a drop of water, until you can mash them to a smooth pulp; while hot, stir in the butter and sugar. Let it get cold, and whip in first the yolks, and then the whites beaten very stiff, with the bread crumbs; flavor, beat hard for three minutes, and bake in a moderate oven one hour. Keep it covered until just before you take it out. Eat warm, with hard sauce.

A Delicate Souffle.—Five eggs beaten separately, two tablespoonfuls of arrowroot wet in four tablespoonfuls of cold water, four tablespoonfuls of powdered sugar; rose water flavoring. Beat the yolks and sugar very light, and into the stiff whites the arrowroot; flavor and mix all together. Pour into a buttered mold half full, and bake. Serve at once, as it falls if allowed to stand.

Meringue Pudding.—Slice any kind of cake (spice cake is best), place the slices of cake in a baking dish, with thin slices of citron laid over it; make a custard of milk, sugar and eggs, and pour over it and bake, reserving whites to make a meringue to put over the top, using a spoonful of sugar to each white; spread over pudding, and brown.

Cocoanut Pudding.—Soak one pint of milk and half a cup of tapioca one hour, half a cup of cocoanut, two eggs, a tablespoonful of butter, sugar to taste, vanilla. After baking, make a meringue of the two whites and two tablespoonfuls of sugar; spread over the top, and brown.

currants, two ounces of candied peel, six eggs, one teaspoonful of allspice; add sufficient milk to soften the bread crumbs, and two or three wine-glasses of brandy. Either boil in a mold, or a bag dipped in boiling water and wrung out; spread over with flour rubbed in to form a paste. Boil five or six hours.

Bread Pudding.—Take a pound loaf of bread, pour over it one pint of sweet milk; after soaking, beat light six eggs and add to it. Flour your cloth well, and put in the pudding. Boil one hour. Serve with rich sauce.

Fruit Bread Pudding.—One quart of milk, one cup of sugar, three large cups of bread crumbs, half a cup of suet cut fine, one pound of raisins cut fine, a handful of citron cut fine, one teaspoonful of soda in a little hot water, two teaspoonfuls of cream tartar sifted in the dry crumbs, a little salt, nutmeg and cinnamon, three eggs well beaten. Soak the bread in the milk, then put in the whipped eggs and sugar, the suet and spices. Whip the batter very light, then add the fruit dredged with flour; put the soda in last. Put in a well buttered mold; boil two hours. Eat with brandy sauce.

Orange Pudding.—Two oranges, the juice of both, peel of one grated, the juice of one lemon, half a pound of stale sponge cake, one pint of milk, four eggs, half a cup of sugar, one tablespoonful of melted butter, one tablespoonful of corn starch wet with a little water. Soak the cake in the milk, whip up light, and add the eggs and sugar, then the creamed butter, next the corn starch. When your mold is buttered and water boiling hard, stir in the juice and peel of the fruit. Do this quickly, and plunge the mold into hot water. Boil one hour. Eat with wine sauce.

lemons, their juice and grated peel, two tablespoonfuls of flour, with a little soda in it, five eggs beaten separately. Rub the butter and sugar to a cream, add the beaten yolks and the lemon, put in the bread crumbs with the whites, then the flour. Put in a buttered mold, with cylinder in the center; boil two hours steadily; fill the hole, after turning out, with this mixture: one cup of sugar, three tablespoonfuls of butter creamed, the juice of one lemon, the whipped white of one egg, nutmeg; fill the hole in the center, and serve.

Orange Pudding—Made same way; either bake or boil.

A Plain Boiled Pudding.—Three full cups of flour, two cups of clabber, or buttermilk—sour cream is best, if you have it—one full teaspoonful of soda dissolved in hot water, a little salt, half a cup of powdered suet. Stir the sour milk gradually into the flour until it is free from lumps, put in the suet and salt; lastly, beat in the soda water thoroughly, but quickly. Boil an hour and a half, or steam two hours. Eat with hard sauce.

Impromptu Plum Pudding.—Two cups of best mince meat, as dry as possible, one and a half cups of flour, half a teaspoonful of soda, a little salt, six eggs beaten separately. Stir the yolks into the mince meat; put the whites of the eggs and flour in alternately. Put the mixture into a buttered mold, and boil five hours steadily. Turn out upon a hot dish, pour brandy over, and light just as it goes to the table. Eat with wine sause.

Boiled Pudding.—Four eggs, one tablespoonful of butter, one tablespoonful of sugar, six tablespoonfuls of flour, one cup of sweet milk, one cup of raisins, one teaspoonful of soda. Boil three hours.

DUMPLINGS, PANCAKES AND FRITTERS.

Potato Paste.—Take equal quantities of mashed Irish potatoes and sifted flour wet with sour milk, into which enough soda has been stirred to sweeten it; a little salt and lard may be added; roll out thin. This is nice for apple dumplings.

Another Paste for Dumplings.—To one pound of sifted flour, add three-quarters of a pound of lard, reserving one tumbler of flour to roll out. In wetting up, use white of one egg, beaten stiff, and water to make a stiff dough. Roll out thin, spread with stewed fruit, roll up and enclose in a cloth and put in a pot of boiling water.

Potato Fritters.—Boil two large Irish potatoes, mash them fine; beat four yolks and three whites of eggs, and add to the potato, one tablespoonful of milk, another of wine, the juice of a lemon, and a little nutmeg; beat this batter half an hour, and drop by spoonfuls in hot lard. Serve with wine sauce.

Bell Fritters.—Put on the fire one pint of milk, mix into another pint, one quart of flour; pour this into the boiling milk, and keep stirring to prevent lumping; let it cool, beat six eggs very light, stir into the thickened milk, make into balls, and throw into the boiling lard, which must be in abundance; fry quickly. Serve with rich sauce.

Bell Fritters.—One pint milk, one pint flour with a half teaspoonful soda and one teaspoonful cream tartar, or one teaspoonful yeast powder sifted with it, three tablespoonfulls of sugar, four eggs beaten light, little salt, a half teaspoonful of cinnamon; beat the yolks and sugar together, add the milk, salt, cinnamon, flour and the whites alternately; beat hard for three minutes. Have plenty of lard in a deep frying-pan—make very hot; drop in the batter by spoonfuls and fry to a good brown; (do not scorch the lard, or the fritters will be ruined;) put them upon a sieve or cullender as fast as fried and sift powdered sugar over them; eat hot with lemon sauce.

Plain Fritters.—Three eggs, three cups of flour, two cups of sour milk, one even teaspoonful of soda; beat the eggs separately, adding to the yolks alternately the flour and the milk; beat the whites stiff and stir lightly into the batter. Drop by spoonfuls into a pan of boiling lard, and color a light brown on both sides; salt. Serve with a rich wine sauce. These fritters may be varied by adding to the batter fruit of any kind, sliced very thin, or halves of soft peaches.

Apple Fritters.—Pare core and parboil some very tart apples in a little water, chop fine; beat seven eggs very light, add to them very slowly three-quarters of a pound of flour, to which has been added one and a half teaspoonsful baking powder; put in as much of the chopped apples as you like, with the rind grated and a piece of one lemon; have plenty of hot lard in your frying-pan, and put into it a large tablespoonful of the batter; they will brown on both sides if you have lard enough without turning over; season with salt and a little nutmeg. They must be eaten the moment they are done; serve with wine sauce.

Lemon Fritters.—Two heaping cups of flour with a teaspoonful of yeast powder or soda and cream tartar sifted with it, five eggs beaten separately, a half cup of cream, a half cup of sugar, one teaspoonful of nutmeg and cinnamon, little salt; beat the yolks and sugar together, add the seasoning and milk, the whites and lastly the flour, worked in lightly; it should be a soft paste just stiff enough to roll out about half an inch thick; cut into small circular cakes, drop in hot lard and fry; they ought to puff up like crullers; if cream can't be had, use milk with a teaspoonful of butter in it. Eat warm with this sauce: one cup of sugar, a wine-glass of lemon juice, grated peel of two lemons, whites of two eggs beaten stiff; put over the fire, to scald.

Sponge Cake Fritters.—Get ten cents' worth of the little sponge cakes that come in boxes, from your grocer; one cup of cream, boiling hot, with a pinch of soda in it, four eggs beaten light, one tablespoonful of cornstarch in a little cold milk, a quarter of a pound of currants washed and dried; pound the cake fine and pour the cream over them; stir in the cornstarch, cover half an hour and beat until cold, then add the yolks, the whipped whites and currants, dredged with flour; beat altogether, drop in spoonfuls in boiling lard, fry quickly and drain; serve hot with sauce.

Pancakes.—One quart of sifted flour, three eggs beaten separately, salt, and milk to make a batter about the consistency of cream. Put a piece of lard about the size of a nutmeg into a frying-pan; when hot pour in two tablespoonfuls of the batter, which should spread over the bottom; when brown on one side, turn it; fold twice, and send to the table in a covered dish. Serve with sauce.

Pancakes.—One pint of flour, six eggs, one teaspoonful of salt, one teaspoonful of soda dissolved in vinegar, milk to make a thin batter. Begin with two cups of milk, and add more if necessary to make the batter thin; beat the eggs separately; cook as in foregoing receipt. When fried, they may be spread with jelly or jam and rolled up neatly. Sprinkle lightly with sugar, and serve with sauce or sweetened cream.

Wind Beuteln.—Make a rich batter, by taking one quart of sweet milk, one dozen eggs and eight tablespoonfuls of flour; moisten the flour gradually with the milk, until it is a smooth paste; beat the eggs separately until very light, stir in first the yolks, then the whites and a little yeast powder; stir them thoroughly together. Have ready a saucepan full of boiling lard, and drop a large spoonful at a time into the fat. They will take odd shapes; brown rapidly and come to the surface when they are ready. Take them out, lay on a sheet of paper to absorb the grease; sift sugar over them; serve with wine sauce poured around them, not over, as it spoils their crispness.

Cream Puffs.—Boil one cup of milk with one cup of butter, stir in while boiling one and three-quarter cups of flour; take from the fire and add gradually five eggs, (not beating them) and a half teaspoonful of soda. Drop in pans half the size you wish them when baked; bake fifteen minutes.

Eclairs.—One cup boiling water, half a cup of butter put into a saucepan; when it boils, stir in one pint of flour and a little salt; beat well; when smooth, have five eggs beaten light; when the paste is nearly cold, beat in the eggs gradually with the hand; when the mixture is thoroughly beaten, spread on buttered sheets in oblong pieces four inches long, one and a half inches wide; bake in a quick oven; when baked, ice with vanilla or chocolate icing.

Cream Cake.—Make a mixture like that for eclairs; drop in spoonfuls on buttered tins; they will bake with a rough surface; pull open one side and fill with a cream like Boston cream cakes, or they may be made in balls and dropped in boiling lard and eaten with a nice sauce.

Boston Cream Cakes.—Half a pound of butter, three-quarters of pound of flour, eight eggs and one pint of water; put the water in a saucepan, bring to a boil, stir in the butter, then the flour; boil one minute, stiring constantly; turn into a deep dish to cool; beat the eggs very light, and whip into this cooled paste first the yolks, then the whites. Drop in great spoonfuls upon buttered paper; do not let them touch; bake ten minutes.

Cream for Filling.—One quart of milk, four tablespoonfuls cornstarch, two cups sugar, two eggs; put on the milk to boil; beat light the eggs, sugar and then stir into the cornstarch; as soon as the milk boils stir in the mixture; stir all the while until thick and smooth; flavor, and when cool split one side of the puff and fill with the cream.

Boiled Apple Dumplings.—Make a paste as for pies with one teaspoonful of yeast powder to each pint of flour; after making your paste take a piece about the size of an egg, roll out; pare and core your apples, fill the cavitus with jelly, put an apple on the paste, enclose it well; tie them in thin muslin, drop in a pot of boiling water, or steam them; eat with hard sauce.

Dried Fruit Rolls.—Wash and boil the fruit until it can be mashed smooth; flavor to taste; make a past as above, roll out thin in a pan with enough water to prevent burning; baste with the syrup until done; serve with cream.

To Bake Apples.—Pare and core your apples, or simply core them, fill the cavity with butter and sugar creamed together, put them in a pan with enough water to prevent burning; baste with the syrup until done; serve with cream.

Fried Apples.—Slice your apples thin, drop into boiling lard, a few minutes will brown them; remove to a dish and sift sugar over them; serve for breakfast.

Figs and Milk.—Peel the figs and chop them fine; make them quite sweet with sugar and flavor with nutmeg; serve in saucers with milk or cream—delicious.

PIES AND CUSTARDS.

Puff Paste.—Weigh one pound of flour and half a pound of lard, reserve one-half the lard and one-fourth the flour to be used in rolling out the paste; work together your lard and flour, adding salt with a spoon, and enough cold water to wet the dough. Roll it out lightly, spread with lard, and sift flour over it; fold from both sides to the center, and fold both ends in; roll out again quite thin, spread with lard, sift flour over, and fold again, commencing from the side opposite to what you did at first; repeat this process the third time. Handle as little as possible, as it makes it oily. The oven should be evenly heated before baking, and not allowed to cool.

Paste for Tartletts.—One pound of butter, one and a half pounds of flour, half a pound of sugar, the yolks of two eggs, salt; make up with rum or whisky; work a fourth of the butter into most of the flour, together with the sugar, eggs, &c.; the remainder roll in exactly as in above receipt; line patty cases with it.

Almond Custard.—Half pound of butter and half pound of sugar beaten to cream, six eggs beaten very light, a little rose water, half a pound of almonds blanched and pounded or cut very fine. Mix all well and bake on a single crust.

Almond Custard.—Take two pounds almonds, shell, and blanch them in boiling water, pound to fine paste with rose water, half a pint of cream or milk, one tablespoonful of butter, the whites of five or six eggs beaten stiff; boil one and a half pounds of sugar and one cup of water to candy height, then put in the other ingredients. Bake on puff paste.

Apple Pie.—Line your plate with a nice pastry. For each pie, one cup of sugar, one lemon, apples peeled, cored and sliced, and one tablespoonful of butter. Put a layer of apples, then sugar, lemon, and bits of butter, until your plate is full. Use no water (it forms its own juice); cover with an upper crust.

Apple Pie.—Make a paste and put it on your pie plate, peel and slice your apples thin, and fill heaping full the crust, then cover with good pie paste; bake until a rich brown, and the apples are soft; take from the oven while hot, part the edges of the pastry by passing a knife underneath it; then remove the crust, turning it the upper side down on another plate. Mash fine the apples on the crust, add enough sugar to sweeten them, and a large spoon of butter; grate nutmeg over it, and replace the lid. Eat fresh.

Grated Apple Pie.—Grate four large apples, add one egg, one-half a tablespoonful of melted butter, one-half a cup of milk, sugar to taste, salt and nutmeg. No upper crust. If desired, the whites of the eggs may be saved for meringue.

A Delicious Apple Custard.—Six medium sized apples, one cup of sugar, three tablespoonfuls of melted butter or half a cup of rich cream, six eggs beaten separately, the juice and grated rind of a lemon; if not sweet enough, add more sugar. Bake on a single crust.

Apple Custard.—Take six or eight apples, pare and boil soft so as to mash through a cullender, add to this while hot, half a pound of butter, half a pint of cream, the juice and grated peel of an orange, two large spoonfuls of orange paste and one cup of sugar; beat the whole together very hard and bake on puff paste.

Apple Custard.—Peel, core and stew the apples, pass through a sieve or cullender, add for each custard one cup of sugar and half a cup of cream; flavor with lemon. Bake on single crust. Have ready the whites of four eggs beaten stiff, then add four tablespoonfuls of sugar to them; flavor with lemon. After the custard is done, spread this meringue over and return to the oven to brown. An apple pie may be made by stewing and straining your apples, putting one cup of sugar to each pie, seasoning with lemon and nutmeg. Bake with two thin crusts; serve with cream.

Dried Apple Custard.—Ten ounces of dried apples, boiled in one quart of water; when done, mash fine and put in ten ounces of sugar; when cold, add five well beaten eggs and half a pound of melted butter. Season with lemon and nutmeg, and bake on a single crust.

Banberries.—Stone and cut fine one heaping cup of raisins, slice fine a quarter of a pound of citron, put in a bowl and grate the outside and squeeze the juice of one lemon; beat one egg very light and add one cup of sugar, mix all together. Make nice pastry, roll out thin, cut round pieces with a small bucket cover, drop a dessert-spoonful of your mixture on it (not too much) fold like a turnover, press the edges firmly together, or it will pop open. Bake on a stove pan or fry in hot lard.

Blackberry Pie.—For a large pie, take one quart of blackberries, wash them and put in a stew-pan, with a tablespoonful of water to prevent burning; one large cup of sugar, mash them while they cook; about five or ten minutes will cook them; remove from the fire, and sift one tablespoonful of flour in them; pour into your paste, and cover with a nice short paste. All juicy fruits are better if thickened a little.

Buttermilk Custard.—Four eggs, one cup of sugar, half a cup of butter, four tablespoonfuls of flour, one pint of buttermilk with a pinch of soda in it; flavor to taste, and bake on single crust. Make a meringue of the four whites and four tablespoonfuls of sugar, spread over the custard, and brown lightly.

Chess Cake.—One cup of butter, two cups of sugar, the yolks of six eggs, the whites of three, beaten stiff, juice of one lemon. Bake in puff paste.

Chess Pie.—Five eggs, three-quarters of a cup of butter, one cup of sugar; flavor to taste. Beat the yolks, two whites and sugar to a perfect froth, cream the butter very light; now quickly add them together, flavoring with a little vanilla. Bake on a single crust. As soon as done, have a meringue made of three whites and three tablespoonfuls of sugar, spread over the top and brown slightly. These pies must be cut hot, if allowed to cool, they fall.

Chocolate Custard.—The yolks of six eggs, one cup of sugar, one-fourth of a pound of chocolate dissolved in half a pint of boiling water and one and a half pints of boiling milk. Pour the hot milk on the eggs, stirring constantly; the whites beaten stiff, and six tablespoonfuls of sugar added to them; put in a pan, and bake until firm, when done, put the meringue on top and brown.

and let it come to a boil, have one tablespoonful of cornstarch or flour wet with a little milk, and a small cup of sugar; stir in the boiling milk until it thickens, then put in one tablespoonful of butter; after removing from the fire, stir in the yolks of two well beaten eggs, flavor with vanilla, or to taste; put a few raisins on your pie crust, pour in the cream, bake until firm. Have ready the whites stiffly beaten, add two tablespoonfuls of sugar to them, spread over the pie, and brown lightly.

Egg Souffle as Patties.—Make a boiled custard of one pint of milk, yolks of two eggs, about a cup of sugar, a heaping teaspoonful of flour wet in a little cold milk, a little butter, vanilla or anything preferred to flavor; when it has thickened a little, take from the fire; add two raw yolks and the four whites beaten to a stiff froth. Bake with an undercrust or in patties.

Fruit Pies.—In making fruit pies of any kind, first stew your fruit until done, sweeten it, and bake between thin crusts. Serve with cream.

Jelly Custard.—Four eggs beaten separately, one cup butter, two sups of sugar, one cup of sweet cream, one cup of jelly. Beat the sugar and yolks of the eggs together cream the butter and add to it, then the jelly; lastly, th whites of the eggs beaten stiff. Flavor with vanilla; ba on single crust.

Jelly Custard.—Six eggs beaten separately, one cup sugar, one tumbler of jelly, a quarter of a pound of but add the stiff whites last, and bake on a single crust.

Lemon Pie.—One lemon, the outside grated, and squeezed in half a tumbler of water, the yolks eggs well beaten, six tablespoonfuls of sugar, one of flour stirred with the eggs and sugar, two tablespoonfuls of butter; bake on single crust. When done, have ready the whites of the eggs beaten stiff, and add four tablespoonfuls of sugar to it; spread smoothly on the pie, and return to the oven until slightly brown.

Lemon Pie.—Juice of one lemon (the outside grated), three eggs, one tablespoonful of butter, one cup of sugar, one tablespoonful of milk with one teaspoonful of flour in to thicken. Bake on single crust.

Lemon Pie (delicious).—For one pie, take half a pound of sugar, one-fourth of a pound of butter, three eggs beaten separately, juice of one lemon and grated rind, half a glass of wine or brandy, nutmeg. Cream the butter and sugar together until light, beat in the yolks, the lemon, nutmeg and brandy, stirring in the whites beaten stiff the last hing. Bake on single crust, or in patty-pans.

Lemon Pie.—Two lemons, six eggs, two cups of sugar, wo tablespoonfuls of flour, one teacup of boiling water, ich pastry for lining pans. This is for two pies. Grate ff the yellow rind of the lemons, cut off all the thick hite skin, and cut the pulp very fine; do not lose the uice. Add to this the sugar, the yolks of the eggs well aten, then the flour; lastly, the boiling water. Bake on igle crust. Beat the whites very stiff, add six table- onfuls of sugar to them, spread over the pies; and re- n to the oven to brown.

emon Pies.—Two lemons, six eggs, two teacups of su- two tablespoonfuls of flour, one teacup of boiling rich pastry for. lining pans. These materials will wo pies. Grate off the yellow rind of the lemons meg, one quart of cider, one pint of whisky; mix these thoroughly. When the pies are to be made, take out as much of this mixture as necessary, and to each quart add a teaspoonful of ground black pepper and a teaspoonful of salt; this greatly improves the flavor, and can best be mixed in a small quantity. Put slices of citron on crust and fill with the mixture. Bake in puff paste between two crusts.

Mock Mince Pies.—One and a half cups of molasses, one and a half cups of sugar, one and a half cups of butter, one and a half cups of pulverized crackers, one and a half cups of water, one and a half cups of fruit, raisins, currants and citron, half cup of vinegar, the rind and juice of one lemon, two teaspoonfuls of cinnamon, two of cloves, one of allspice, one of nutmeg, half a cup of good whisky. This makes six pies.

Molasses Custard.—Stew one pint of molasses until it will rope, put into it one tablespoonful of butter, and five well beaten eggs; season with cinnamon and nutmeg. Bake on single crust.

Molasses Custard.—Two cups of molasses, two tablespoonfuls of sugar, one of butter, three eggs, an even teaspoonful of cloves, cinnamon and allspice, or use nutmeg, if more agreeable.

Molasses Custard (good).—One cup of butter, two cups of molasses, two cups of sugar, half a cup of sour milk, half a teaspoonfnl of soda, one teaspoonful of cinnamon; mix together and boil until thick, then pour upon four well beaten eggs, stirring very fast. Bake on a single crust, slowly.

Molasses Custard, No. 4.—One cup of sugar, one cup of molasses, one cup of milk, one teaspoonful of butter, one of ginger, three eggs well beaten.

Orange Custard.—One cup of sugar, one tablespoonful of melted butter, one cup of milk, one tablespoonful of flour, the juice and grated peel of one orange, two eggs; beat the yolks of your eggs, add the sugar and other things to them, and bake on single crust. You may beat the whites stiff, add two tablespoonfuls of sugar to them and spread over the top to brown, or they may be mixed in the custard, as you prefer.

Orange Custard.—For two custards, take a heaping spoonful of orange paste, the juice of one or two oranges, one cup of cream or milk, two cups of sugar, half a pound of butter creamed, yolks of eight eggs, with the white of one beaten stiff and put in just as you are ready to bake. If not sweet enough, add more sugar. Bake on single crust.

Orange Custard.—Half a pound of butter and half a pound of sugar beaten to a cream, four eggs, the whites and yolks beaten separately; grate the rind of an orange and scrape the pulp from the inner skin, and stir with the butter, sugar and eggs. Bake in puff paste.

Orange Paste.—Dry your peel, beat fine, and put it in a bottle well corked, to season with.

Pineapple Custard.—One pineapple, twelve eggs, two pounds of sugar, three-quarters of a pound of butter, one pint of sweet milk; peel and grate the pineapple, cream the butter, add the sugar to it, then the eggs well beaten and pineapple, then two tablespoonfuls of flour and the milk. Bake on a single crust. Use canned pineapple, chopping fine.

Pineapple Custard.—One can of grated pineapple, one pound of sugar, half a pound of butter, one cup of cream or milk, one tablespoonful of flour, five eggs beaten separately; beat the yolks and sugar until light, put in the creamed butter, then the flour, milk and pineapple and whites beaten stiff. Bake on a single crust. Serve cold.

Irish Potato Custard.—Mash very smoothly one pound of Irish potatoes, cream with it half a pound of butter, beat three eggs with half a pound of sugar. Mix all well, and season with wine and nutmeg. Serve hot or cold.

Sweet Potato Custard.—One cup of butter, one and three-fourth cups of sugar, two eggs, one cup of potatoes boiled and mashed, half a wine-glass of wine or whisky. Flavor with vanilla or lemon.

Sweet Potato Custard.—Half a pound of butter, three-fourths of a pound of sugar, half a pound of potatoes boiled and run through the cullender, four eggs well beaten, a wine-glass of wine; season with nutmeg and cinnamon. Bake on single crust.

☞ *Sweet Potato Custard.*—One pound of potatoes rubbed through a sieve or cullender, three fourths of a pound of sugar, three-fourths of a pound of butter, four well beaten eggs; season with nutmeg, spice, orange paste, and a glass of brandy; bake on single crust, or double the quantity. Bake in a pan, and serve as pudding with cream sauce.

Sweet Potato Custard.—Bake or boil sweet potatoes perfectly done, run them through a sieve or cullender. To make one custard, take three tablespoonfuls of mashed potatoes, one egg, a little syrup, one cup of sugar, milk enough to make a thin batter; flavor with vanilla. Bake on single crust.

Pumpkin Pie (splendid).—First stew your pumpkin (or kershaw, which is much nicer), and run through the cullender. To three pints of kershaw, add six well beaten eggs, one and a half pounds of sugar, one pint of sweet milk, half a pint of melted butter, one grated nutmeg, one teaspoonful of ground cloves, one of ginger, one of cinnamon, half a teaspoonful of salt.

Pumpkin Pie.—Cut a small pumpkin in half, remove the seed, and bake in a slow oven; when soft mash finely, and to one quart of pumpkin add one-fourth of a pound of butter, one pint of milk, sugar to taste, four eggs beaten separately, two teaspoonfuls of cinnamon, one nutmeg, a little rose-water, a wine-glass of wine; lastly, the whites stirred in as lightly as possible after beating them stiff.

Raspberry Sandwich.—Make a strawberry shortcake, put three pieces together with a good spread of raspberry jam between and a thin spread on top, then make a little thin icing, and having pinned a strip of paper around the edge, pour the icing on the top and return it to the oven when the icing becomes encrusted, break it up with a knife and sift a good coating of dry, fine sugar and a little grated cocoanut over it; return it to the oven, remove the paper so the icing can run down the sides; finish by coloring a nice brown. Serve as a pie.

Strawberry Shortcake.—With one quart of flour, sift thoroughly two teaspoonfuls of yeast powder, work in a piece of lard the size of an egg, some salt, and sweet milk enough to make a soft dough; roll a half inch thick and bake in a quick oven. Then split the cake and butter nicely; have your strawberries washed, sweetened and slightly mashed, cover the crust with them, put on your top crust, butter and put a layer of berries on that; serve with cream.

Strawberry Shortcake.—One quart of flour, one teaspoonful of salt, two teaspoonfuls of yeast powder, one egg, three tablespoonfuls of butter, two tablespoonfuls of sugar and about a half pint of sweet milk. Sift the flour, powder and salt together, rub in the butter cold, add the egg slightly beaten, then the sugar and milk, and mix into a smooth dough, just soft enough to be easily handled, roll out in two pieces, quite thin, to size required; lay one on top of the other and bake in a hot oven in a greased pan about fifteen minutes, and separate while warm; butter well and use one for the bottom crust, cover with a layer of berries that has been sweetened, then lay on the other piece and cover as before. Serve with powdered sugar and cream. The above will make a large cake; half the quantity will make a good sized one.

Transparent Custard.—Beat until light the yolks of eight eggs and three cups of sugar, one cup of melted butter, one cup of cream or sweet milk, with one teaspoonful of flour stirred into it, then the whites beaten stiff; flavor to taste. This makes three custards. Apples, prunes or peaches, stewed and run through a cullender, are a nice addition to these custards.

Transparent Custard.—One and a half pounds of sugar, a quarter of a pound of butter, twenty eggs; thin with water. This makes five custards.

Vanilla Custard.—Put one pint of milk on the fire and when it boils, stir in two tablespoonfuls of flour wet in a little cold milk, let thicken, take from the fire and stir in half a pound of sugar, quarter of a pound of butter and six well beaten eggs; the whites beaten to a froth and added just before baking. Flavor with vanilla.

Two medium sized cups of sugar make one pound, In receipts in which cornstarch is used for thickening, flour is a better substitute.

CAKES.

Baking Cake.—Every housekeeper should have a pair of balance scales, as scarcely a day passes that she hasn't need to weigh something; and to be a successful cook, you must be exact. Well, to the subject: beat thorougly and well your eggs and butter, as good beating has as much to do with good cake as good baking. Have your pan well greased and the stove oven moderately warm, turn the heat to the bottom; cover your cake with a close cover, and let it remain until done; then remove the cover, and let the heat go over the top to brown it, if necessary. When the cake shrinks from the sides of the pan it is done, not till then. Keep your fire at an even heat. Any cake with molasses requires a slow heat. If you notice steam coming out of the center tube, place a trevet or something under it to raise it off of the bottom; it is safe to do it anyway when the cake is two-thirds done.

To Mix a Cake.—Two wire spoons and a wooden butter paddle are very important. Beat the eggs separately very light, and the whites a solid froth; mix half of the sugar with the yolks; the other half cream with the butter, when creamed (not melted) put into the yolks; sift yeast powder with the flour; mix flour and whites alternately, always mixing in the whites thoroughly before putting in the flour; all cake requires a very slow heat. I prefer the five cent wire spoon to any other egg beater, not excepting the celebrated "Dover." If soda and cream tartar are used, dissolve the soda in milk, sift the cream tartar in flour. Keep the cake in a warm place until it cools, never in a draught. I would never advise the use of soda in cake, unless it is where fruit or molasses is used, as it is the most difficult thing to proportion; yeast powder is much more satisfactory.

Almond Cake.—Twelve eggs beaten very light, then add to them two cups sugar, two cups of pounded almonds, the the rind and juice of one lemon, two cups of grated stale bread crumbs, half a cup of citron.

Almond Cake.—One cup of butter, one and a half cups of sugar, three eggs, half a cup of milk, two teaspoonfuls of yeast powder, two cups of flour; flavor with almond; one pound of almonds in the shell, blanch them, reserving enough split in half to cover the top of your cake, beat or cut fine the remainder, put in the batter; after the cake is in the pan put the split ones over the top.

Almond Cake.—One pound of sugar, three-fourths of a pound of flour, three-fourths of a pound of butter, ten eggs beaten separately and light, a half pound of almonds blanched and sliced very thin. Mix as pound cake; flavor with rose water.

Almond Cake.—Cream very light one cup of butter and two cups of white sugar, four cups of flour with two teaspoonfuls of yeast powder, ten eggs beaten separately, one-half pound of almonds bleached, nutmeg and orange flower water to flavor. Mix as usual; bake in one cake, or as snowballs. Cover with almond icing.

Almond Cake.—Eight eggs, one pound of flour, one pound of sugar, one-half pound of butter, one teaspoonful of yeast powder, one cup of cream, one pound of almonds in the shell. Mix as pound cake. Cut your almonds after blanching them very fine, mix some rose water with them, and put in the batter. You may make a spice cake of this by leaving out the almonds and putting two tablespoonfuls of mixed spices in. To blanch almonds, shell them and pour boiling water on them. Let stand a few minutes and the skin will easily come off.

Angel Food Cake.—Whites of twenty-two eggs, three small tumblers of granulated sugar, two small tumblers of flour, two teaspoonfuls of vanilla, two teaspoonfuls of cream tartar sifted with the flour; sift the sugar and flour each four times. Beat the eggs to a hard froth, add first sugar, then flour to them. Use a pan that has not been greased, with a large tube in the center and set on something like a trevet while baking. The measure for tumblers should be two and a quarter gills; let it cool gradually, turning the pan on its side.

Betties' Gold Cake—The yolks of sixteen eggs, one pound of sugar, one pound of flour, three-quarters of a pound of butter, two teaspoonfuls of yeast powder, one teacup of milk. To make a large cake, double the quantity.

Black Cake.—One pound of flour, one pound of butter, one pound of sugar, one dozen eggs, two and a half pounds of currants, two and a half pounds of raisins, one pound of citron, one pound of almonds cut fine, two nutmegs grated, two wine-glasses of brandy, three or four glasses of rose water, two-thirds of a glass of mace and cinnamon, half a glass of cloves. First cream the butter, then add the sugar, spices, fruit, the yolks of the eggs, brandy, rose water, flour, then the whites of the eggs. Beat all well together.

Citron Cake.—One-third of a pound of butter, one-third of a pound of sugar, one-half pound of flour, four eggs, one-half pound of citron sliced very thin and put in layers with the batter.

Citron Cake.—Six eggs beaten light, two cups of sugar, three-fourths of a cup of butter, two and one-half or three cups of flour to make the batter as stiff as pound cake, one teaspoonful of yeast powder, one-half a citron cut in shreds and the juice of an orange and grated peel. Cream the butter and sugar, add the yolks, the flour and whites by turns, lastly the citron dredged with the flour.

Citron Silver Cake.—One pound of white sugar, one pound of flour, a half pound of butter, a half cup of sweet milk, whites of fifteen eggs, two teaspoonfuls of yeast powder sifted with the flour, one pound of citron cut in small pieces, or it makes a nice cake to leave out the citron; flavor with rose or almond.

Chocolate Cake.—Beat very light ten eggs, add two cups of sugar as for sponge cake, grate one-half pound of chocolate, add to it one and one-half cups of flour, one teaspoonful of yeast powder, one of cinnamon, one of cloves, one of allspice. When well mixed, stir this into the eggs and sugar as lightly as possible; then add the grated rind and the juice of one lemon.

Small Chocolate Cakes.—Yolks of ten eggs, one pound of sweet chocolate grated, one pound of powdered sugar, one pound of almonds pounded, the rind of one lemon, four tablespoonfuls of flour; work well together as you do tea cakes; flour the board well and roll out thin. Beat the whites of two eggs very stiff, add to them half a pound of sugar and the juice of one lemon, when stiff spread over the cakes, then cut in long, narrow pieces; grease a biscuit pan very little, sift flour over it, put your cakes in, and bake until the icing is a little brown; let them cool before removing from the pan.

Clem's Cake.—Eight eggs, one pound of flour, one pound of sugar, three-fourths of a pound of butter, half a cup of sweet milk, two small teaspoonfuls of yeast powder; wine and nutmeg to flavor, or lemon and nutmeg. Cream the butter and sugar together until perfectly light; beat the eggs separately until light, and add the yolks to the sugar and butter; sift the flour and yeast powder together, add to the mixture alternating with the stiff whites, lastly; put in the milk and flavoring. Bake in a slow oven.

Clove Cake.—Four eggs, one pound of flour, one pound of sugar, one-half pound of butter, one teacup of sour milk, one teaspoonful of soda, one nutmeg, one pound of raisins, tablespoonful of cloves, same of cinnamon, one wine-glass of wine and brandy mixed.

Cocoanut Cake.—One cocoanut grated, one pound of sugar, one-half pound of butter, three-fourths of a pound of flour, one-half teaspoonful of soda, one teaspoonful of cream tartar, whites of eight eggs. If you find the batter too stiff, put in a little cold water or milk from a cocoanut. Make about as stiff as pound cake batter.

Coffee Cake.—One cup of strong coffee, one cup of molasses, one cup of butter, one cup of sugar, one cup of raisins, one cup of currants, four cups of flour, one grated nutmeg, one teaspoonful of cinnamon, half a teaspoonful of soda. Mix butter, sugar and molasses together, stir in spices, dissolve soda and stir in, then coffee and flour by degrees, lastly the fruit. Bake in a slow oven.

Coffee Cake.—One cup of strong coffee, three eggs, one cup of molasses, one cup of sugar, five cups of flour, one cup of butter, one teaspoonful of soda stirred in the molasses, one cup of raisins, one cup currants, spice with cinnamon and nutmeg.

Coffee Cake.—Five cups of flour, dried and sifted, two cups of sugar and one cup of butter creamed very light, one cup of molasses, one cup of very strong coffee, three eggs beaten light, half a pound of raisins, half a pound of currants, quarter of a pound of citron, mace, cinnamon and cloves, one teaspoonful of soda; after creaming the butter and sugar, add the molasses slightly warmed, and spices; mix well together, next put in the coffee, flour and whipped whites, next soda in hot water, and fruit dredged in flour. Bake as soon as cold; wrap in a thick cloth to prevent the aroma of the coffee evaporating.

Coffee Cake.—One cup of sugar, one cup of butter, one cup of molasses, one cup of strong coffee, a tablespoonful each of cinnamon and cloves, half a nutmeg, a teaspoonful of soda in a little sour milk, flour to make a soft batter. Let it cool before removing from the pan.

Carraway Seed Cookies.—Half a pound of butter and half a pound of sugar stirred together until as light as cream, three eggs beaten light, one ounce of carraway seed mixed with a cup of flour, knead this in and as much more flour as is necessary to make a rather stiff dough, roll out and cut with a cake cutter, and bake in a moderate oven.

Plain Cookies.—One cup of butter, two cups of sugar, one cup of milk, two eggs, two quarts of flour, three teaspoonfuls of yeast powder. Roll out, cut and bake in a quick oven.

teaspoonful of ammonia, juice of a lemon. To mix: rub the butter or lard into the flour fine, then make a hole in the flour, put in the sugar and break in the eggs and a good flavoring of lemon; now work the sugar and eggs until fully creamed, then draw in the flour and mix the whole into a soft dough, adding a little milk, if required; make the dough just stiff enough to handle well. Roll out quite thin, cut them and put about two inches apart in your pan. Use powdered hartshorn. Better an oven too cold than too hot.

Macaroon Cake.—Make a pound cake mixture, have prepared half a pound of macaroons soaked in as much water as it will take to make them a little soft, not sappy; put a layer of batter in your pan, then a layer of maccaroons, until all is used, having batter on top; flavor with almonds. Don't cut until cold.

Macaroons.—Blanch and beat fine half a pound of shelled almonds in rose or orange water; beat stiff the whites of six eggs, then mix with them two pounds of pulverized sugar and the almonds until they form a smooth paste; lay a sheet of paper on tin, and put the mixture on with a spoon in drops; bake.

Macaroons.—Half a pound of shelled almonds, one pound of sugar, whites of eight eggs, rose or almond flavoring; blanch and pound your almonds fine, mix thoroughly with the sugar, break in one white of egg at a time, until a nice paste is formed; drop with a spoon d- o' paper and bake. ned

Macaroons.—One pound of powdered sugar, oand cut half pounds of shelled almonds blanched ande, put a whites of eight eggs; put in a bowl, the sittle.

beat until light, the juice of a lemon and the almonds; drop on a tin by the spoonful and bake slowly.

Macaroons.—Take half a pound of blanched almonds, put in a mortar and beat fine; mix with them half a pound of sugar, some rose water and orange peel, whites of four eggs beaten stiff; mix with the sugar and almonds. Use as much flour as will prevent their sticking to the spoon; shape them with a teaspoon and bake a nice brown. Cocoanut macaroons are made the same way.

Mountain Cake.—Six eggs, one pound of sugar, one pound of flour, half a pound of butter, one cup of sweet milk, one dessert-spoonful of yeast powder; rub the butter and sugar to a cream, beat the eggs separately, sift the yeast powder in the flour and mix as pound cake; flavor with lemon and nutmeg. This is nice baked in patty pans.

Mountain Cake.—One pound of flour, one pound of sugar, one-half pound of butter, five eggs, one cup of sour milk, one teaspoonful of soda, two level teaspoonfuls of cream tartar sifted with the flour, add the soda stirred into the milk just before baking; nutmeg and lemon to flavor.

Nut Cake.—Make a silver or mountain cake batter, and put one cup of raisins cut fine and seeded, and one pound of English walnuts cut fine in the batter. Bake in jelly cake tins, putting jelly or icing between.

Nut Cake.—One cup of sugar and half a cup of butter a amed together, two eggs, half a cup of sweet milk, one I of English walnuts cut fine, one cup of raisins seeded one cup fine, two cups of flour, one teaspoonful of yeast spoonfuls Mix the butter and sugar to a cream, add the quick oven. ght, then the milk, add one cup of flour with the yeast powder, then the other cup of flour with the fruit rubbed in it.

Orleans Cake.—One pound of flour dried and sifted, one pound of sugar, three-quarters of a pound of butter creamed with the sugar, six eggs beaten light, one cup of cream, one glass of brandy, one teaspoonful of mixed mace and cinnamon, one teaspoonful of soda in a little hot water, two teaspoonfuls of cream tartar in the flour. Mix as usual.

Queen Cake.—Take one pound of flour, ten eggs, three-fourths of a pound of sugar, three-fourths of a pound of butter, one nutmeg, a little rose water, a few currants; beat the eggs separately, cream the butter and sugar together; add the yolks, then the flour and whites alternately and lastly currants and flavoring. Beat well and bake.

Pound Cake.—One dozen eggs, one pound of butter, one pound of sugar, one pound of flour; beat the yolks very light, add the sugar to them; cream the butter, and add to the yolks and sugar; beat the whites stiff, add alternately with the flour, always thoroughly mixing in the whites before putting in the flour; flavor with lemon.

Another Pound Cake.—One pound of country, or three-quarters of a pound of goshen butter, one pound of sugar, one pound of flour, ten eggs; beat the yolks well, and add the sugar to them; cream the butter very light, and add to the sugar and yolks, then the flour and whites alternately; one teaspoonful of yeast powder in the flo[illegible] ned Squeeze the juice of one lemon and a glass of bra[illegible] and cut the batter. [illegible] ade, put a

Mrs. R. Pound Cake.—After creaming a little.

butter very light, put into it one pound of sugar, which beat together until light, then beat very light the yolks of twelve eggs, add to the butter and sugar, next put in the twelve whites beaten to a stiff froth; after mixing them in well put in a pound of flour with a half teaspoonful of yeast powder in it; flavor with one wine-glass of whiskey; if your oven gets hot put a trevet under the cake and a pan of water above; bake two hours.

English Pound Cake.—One pound of butter, one pound of sugar, one pound of flour, twelve eggs, one pound of raisins, three pounds of currants, half a pound of citron, half a pound of almonds, a gill of brandy.

Railroad Cake.—Three eggs, one cup of sugar, one cup of flour, two tablespoonfuls of butter, one teaspoonful of yeast powder.

Raised Cake.—Save a large piece of risen dough left from making light bread or rolls, add to it one and a half cups of sugar, half a cup of butter, three eggs, one tablespoonful of cloves, one of cinnamon, a little nutmeg and allspice, a cup of raisins, a little soda; stir in flour as stiff as you can with a spoon. Let it rise until light, and bake three-quarters of an hour.

Risen Cake.—Take one quart of flour, one yeast cake dissolved in milk-warm water, a small spoonful of lard; make into a dough at night; next morning, if it has risen ery light, beat three eggs and two and half cups of sugar l light, then add one cup of butter and half a cup of ilk, spice with cinnamon, nutmeg and cloves, work en dough, with one cup of raisins and half a flour your fruit well; if you find your batter too thin, add a little flour; grease and paper your pan, put in your batter, and let it rise again, and bake.

Sand Tarts.—One pound of sugar and one pound of butter worked together until soft, yolk of one egg worked into it, then one pound of flour; work the dough until pliable and roll out very thin; take the white of the egg beaten a little, wet the surface of the dough with a soft cloth and this white of egg; sprinkle over it some almonds blanched and cut, and sift powdered cinnamon over the whole, then cut as tea cakes and bake.

Small Cakes.—One pound of sugar and eight eggs beat as light as for sponge cake, then add one pound of flour, flavor with lemon or vanilla. If the batter is too thin, add a little more flour; drop by the spoonful on your pan, let dry three hours and bake.

Small Chocolate Cakes.—One pound of sugar, one pound of shelled almonds, one pound of chocolate, five tablespoonfuls of flour, yolks of twelve and whites of three eggs, two teaspoonfuls of cinnamon, one teaspoonful of allspice and cloves; mix, make into a dough and roll thin. Make an icing of three whites and one pound of sugar, spread over the dough, cut in long, narrow strips; bake.

Small Sugar Cakes.—Mix one pound of butter and one and a half pounds of flour together; boil one dozen eggs hard, take the yolks out of them and mash fine, mix with one pound of sugar and add to the flour and butter, then break in four raw eggs, half a pound of almonds blanched and cut fine; work into the dough and roll out, and cut cakes and bake; when done, have an icing made, put a little in the center of each cake, and brown a little.

Snow Cake.—Whites of ten eggs beaten to a stiff froth, add to them two cups of pulverized sugar, one and a half cups of flour, one teaspoonful of cream tartar; flavor with vanilla. Grease the pan very little.

Snow Drift Cake.—Two cups of sugar and a half pound of butter creamed together, three cups of flour, whites of five eggs, one cup of sweet milk, a half teaspoonful of soda, one teaspoonful of cream tartar, or two teaspoonfuls of yeast powder; flavor with lemon.

Snow Flake Cake.—Whites of five eggs, three cups of flour with one teaspoonful of yeast powder sifted with it, two cups of sugar, creamed with half a cup of butter, lastly, one cup of sweet milk. Rose or almond to flavor.

Spice Cake.—One egg, half a cup of butter, half a cup of molasses, half a cup of sugar, half a cup of sweet milk, half a cup of chopped raisins, half a cup of citron, spice to taste, two and a half cups of flour, half a teaspoonful of soda. Double this quantity will make a nice sized cake.

Spice Cake.—One pound of sugar, one pound of flour, half a pound of butter, one teacup of sweet milk, six eggs, one teaspoonful of yeast powder, two of cinnamon and nutmeg, one of allspice, half a teaspoonful of cloves, three of ground orange peel. Sponge cakes require a very slow heat to bake them.

Steeple Cake.—Make a pound cake mixture, divide it in two equal portions, in one half put sliced citron, and put in the bottom of your pan, then place on it the remainder of your mixture; bake until it is set or will not move; have ready a small sponge cake mixture, which put over the top and finish baking. Lady, silver, sponge and pound cake require to be baked in a very cool oven.

Stickies.—Make up one quart of flour into nice pastry, roll out thin and spread with butter, then a layer of sugar, then a layer of allspice, cinnamon and cloves; roll up as a jelly roll cake and slice. Place in a biscuit pan, and on the top of each piece put a small piece of butter and a little sugar. Bake until brown.

Sweet Wafers.—Three eggs, three heaping tablespoonfuls of sugar, three level tablespoonfuls of melted butter, four of flour. If the batter is not stiff enough add more flour.

Sweet Wafers.—One pound of flour, one-half pound of sugar, one-fourth of a pound of butter, three eggs, a little cream, a wine-glass of wine, nutmeg; grease the wafer irons before baking.

Sweet Wafers.—Two cups of sugar, two eggs, one cup of sweet milk, one tablespoonful of butter. Mix with flour to a stiff batter.

Sweet Wafers.—Three eggs, three tablespoonfuls of sugar, three teaspoonfuls of butter, a little yeast powder, flour enough for a stiff batter.

Tea Cake.—Three eggs beaten light, one cup of sugar, one tablespoonful of butter, two teaspoonfuls of yeast powder, flour to make a soft dough.

Tea Cake.—Three well beaten eggs, two heaping cups of sugar, two quarts of flour, two-thirds of a cup of lard, one cup of sweet milk, three heaping teaspoonfuls of yeast powder or two of soda and four of crea[illegible]tartar, [illegible] little salt. Sift the powder into the flour [illegible] fla[illegible]he su[illegible]

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lard, milk and salt into a pan, set on the stove and stir until all melts; in the meanwhile beat your eggs and pour into the flour until you can handle it; then roll out very thin and bake in a quick oven. Flavor with lemon and nutmeg. Use more flour if necessary in rolling out.

Tea Cake.—Four eggs, two cups of sugar, two tableblespoonfuls of butter, two scant teaspoonfuls of soda, four teaspoonfuls cream tartar, flour enough for a soft dough. Flavor to taste.

Mrs. P. Tea Cake.—Five cups of flour, two cups of sugar, one cup of butter, two eggs, one teaspoonful of soda, one-half teacup of sweet milk; flavor with nutmeg.

Texas Cake.—Five cups of flour, three cups of sugar, one cup of butter, one cup of sweet milk, two teaspoonfuls of yeast powder, whites of twelve eggs.

Tip Top Cake.—One egg, one heaping teaspoonful of butter, one cup of sugar, cream all together until light and spongy, add alternately two cups of flour and a small cup of sweet milk, a dessert-spoonful of yeast powder. Beat all together, and flavor with lemon or anything preferred.

Toleration Cake.—Plain pound cake batter, with two teaspoonfuls of yeast powder and one pound of raisins, spices to taste and a glass of brandy. Make as you do fruit cake.

Vanilla Cake.—Twelve eggs, one pound of sugar, ten ounces flour, one half teaspoonful vanilla, one grated lemon; beat the eggs separately; when very light, mix the sugar with the yolks, then add the stiff whites, next the flavoring, then the flour. Bake as jelly cake, spreading with [illegible] marmalade, then ice; flavor the icing with rose, or bake as patties, splitting the cakes; put marmalade between, stick them together again, and ice over the whole.

Washington Cake.—One-half pound of flour, one-half pound of sugar, one-fouth of a pound of butter, one-fourth of a pound of raisins, one-fourth of a pound of citron, one-fourth of a pound of currants, three eggs, one cup of sweet milk, one small teaspoonful of soda, one teaspoonful of cinnamon and one-half a nutmeg, wine-glass of wine and brandy mixed. You can double this receipt.

Fried Cake.—Two eggs, one cup of sugar, half a tablespoonful of butter, half a cup of milk, one teaspoonful of cream tartar, half a teaspoonful of soda, flour enough to make a stiff dough; roll thin, cut and fry in hot lard.

Crullers.—Two cups of sugar, one cup of butter or half a cup of lard, a small cup of sweet milk, three eggs, one small teaspoonful of soda dissolved in the milk, melt the lard in the milk, also the sugar, beat the eggs very light, add to the milk when it gets a little cool, so as not to cook them, then add flour to make a soft dough, just stiff enough to handle; flavor with cinnamon or nutmeg. Fry in hot lard enough to swim them; rock the vessel gently to prevent their sticking.

Crullers.—Beat light three eggs with four tablespoonfuls of sugar, three tablespoonfuls of melted lard, flour enough to make a dough not too stiff; cut in shapes and throw in boiling lard.

Doughnuts.—One pint of milk, three cups of sugar ed
cup of melted lard, one cup of yeast, five eggs, fi dy.
of flour, spice, rose water and brandy to flav pour
boiling lard after it has risen. , four

Raised Doughnuts.—Set a sponge with one quart of milk, as for bread. After it rises work into it seven eggs, quarter of a pound of butter, half a pound of sugar; knead well and let it rise again. If you choose you may put a little cinnamon in the dough. When very light roll out the dough, cut into squares with a paste cutter, and slit each square two or three times down the middle. Fry in boiling lard, drain, and sprinkle powdered sugar over them. This is an excellent receipt.

Marvels.—Three eggs, one cup of sugar, three-quarters of a tablespoon of butter or lard, two teaspoonfuls of yeast powder, flour enough to make a very stiff dough. Fry in hot lard.

Nondescripts.—Yolks of four eggs beaten light, one teaspoonful of salt, flour enough to form stiff dough; beat the dough well and roll as thin as tissue paper, cut out by a saucer and fold twice; cut with a knife into strips very narrow, leaving them united at the extreme point. Fry in plenty of boiling lard. When taken up sprinkle thickly with powdered sugar.

FRUIT CAKE.

Fruit Cake.—One dozen eggs, one pound of flour, one pound of sugar, one pound of butter, two pounds of raisins, two pounds of currants, one pound of citron, one tablespoonful of ground cinnamon, one large nutmeg, one teaspoonful of ground cloves, half a pint of molasses, one teaspoonful of soda dissolved in a little warm water.

[illegible]—One and a half pounds of sugar, one and

a half pounds of butter, two pounds of currants, two and a half pounds of raisins, one pound of citron, one pound of dried figs, one pound of almonds, slice thin and pour on them a tablespoonful of rose water; grated peel and juice of a lemon, one and a half dozen eggs, half an ounce of mace, two nutmegs, half an ounce of cloves, a wine-glass of wine, a wine-glass of brandy, added last.

Fruit Cake.—Two cups of sugar, one cup of molasses, one cup of butter, six eggs, one teaspoonful of soda; make pretty stiff with flour; one pound each of raisins and currants.

Fruit Cake.—Twelve eggs, one pound of sugar, one pound of flour, one pound of butter, three pounds of raisins, three pounds of currants, one pound of citron, one tablespoonful of cinnamon, one of mace, one of allspice, one teaspoonful of ground cloves, half a tumbler of brandy, one heaping teaspoonful of yeast powder. Flavor with lemon.

Fruit Cake.—Three pounds of raisins, two pounds of currants, half a pound of citron, two pounds of sugar, one pound of butter, two pounds of flour, one pint of cream, fourteen eggs, two teaspoonfuls of soda, one tumbler of molasses, spice with cinnamon, nutmeg and cloves.

Excelsior Fruit Cake.—Twelve eggs, one pound of sugar, one pound of butter, one pound of flour, one and a half pounds of raisins, one pound of citron; spice with cinnamon and nutmeg; half a teaspoonful of soda dissolved in a little milk, a wine-glass of wine and one of brandy.

Mobile Fruit Cake.—One pound of flour, one pour
butter, one pound of sugar, one dozen eggs, four

of raisins, two pounds of currants, one pound of citron, one pound of almonds, one tablespoonful of ground allspice, one tablespoonful of cinnamon, half a tablespoonful of mace, a quarter tablespoonful of cloves, one teaspoonful of soda a cup of water; mix your flour with the fruit before putting in the batter; add two wine-glasses of brandy.

Cheap Fruit Cake.—One egg, one cup of sugar, one cup of sour milk, three cups of flour, half a pound of raisins, one tablespoonful of butter, one teaspoonful of mace, one nutmeg.

A Small and Cheap Fruit Cake.—Measure half a cup of sugar, and fill your cup with molasses, one cup of butter, two eggs, two-thirds of a cup of sour milk or cream, one cup of chopped raisins, a small piece of citron, and spice with a little cinnamon, nutmeg and cloves; mix the fruit with half a cup of sifted flour, one teaspoonful of soda.

White Fruit Cake.—Whites of twenty-six eggs, one and three-quarter pounds of flour, one and a half pounds of sugar, one pound of butter, one and a half pounds of raisins, two teaspoonfuls of yeast powder, almond flavoring. Do not cut the raisins, but work the seed out with the finger and thumb at the place the stem comes off; dredge them well with some extra flour, and sieve the flour from them; mix them well in the batter, and bake.

White Fruit Cake.—Whites of twelve eggs, one pound of sugar, one pound of flour, three-quarters of a pound of butter, one teacup of sweet milk, two pounds of citron, two pounds of almonds, two pounds of grated cocoanut or any white fruit.

White Fruit Cake.—One pound of sugar, one pound of [illegible] three-quarters of a pound of goshen butter, two pounds almonds, blanched and cut fine, one pound citron, the whites of sixteen eggs, one large cocoanut grated, one wine-glass of wine.

White Fruit Cake.—Whites of twelve eggs, one cup of butter, three cups of sugar, five cups of flour, two-thirds of a cup of sweet milk, two teaspoonfuls of yeast powder, one small cocoanut, one pound of blanched almonds cut fine, half a pound of citron, a few bitter almonds.

Wedding Cake.—One pound of butter, one pound of sugar, one pound of flour, twelve eggs, four pounds of raisins, four pounds of currants, two pounds of citron, one pound of shelled almonds, grated rind and juice of one orange and one lemon, two nutmegs, one teaspoonful of cinnamon, one teaspoonful of cloves, half a teaspoonful of allspice, one wine-glass of brandy; blanch the almonds and beat them with a little rose water in a mortar. Bake eight hours.

Imperial Cake.—One pound of butter, one pound of sugar, one pound of flour, ten eggs, one pound of raisins, one pound of almonds, half a pound of citron, one nutmeg, one glass of brandy.

LAYER CAKES.

Almond Cake.—Half a cup of butter and one cup of sugar creamed together, half a cup of sweet milk or water, two cups of flour with one and a half teaspoonfuls of yeast powder in it, whites of four eggs. *Filling:* One and a half cups of sweet milk or cream, a small half cup of sugar,
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one teaspoonful of corn starch, yolks of four eggs. Bring the milk to a boil, stir in slowly the eggs, sugar and corn starch, which has been beaten light, stir until it is quite thick, remove from the fire, flavor with lemon and vanilla, stir in a teacup of almonds that have been blanched and sliced or beat fine.

Apple Cake.—One and one-half cups of sugar, one and one-half cups of flour, one-half cup of corn starch, one-half cup of butter, one cup of milk, two teaspoonfuls of yeast powder, whites of six eggs; lemon to flavor. *Filling:* One egg, one cup of sugar, three large apples peeled and grated, the rind grated and the juice of one large lemon; put on the fire and cook until all the water is out, stirring constantly to prevent burning. Spread between the layers.

Apple Cake.—Two cups of sugar, three cups of flour with one teaspoonful of cream tartar sifted with it, half a cup of corn starch wet with a little cold milk, half a cup of butter rubbed to a cream with the sugar, half a cup of sweet milk, half a teaspoonful of soda in a little hot water, whites of six eggs beaten stiff; add the milk to the creamed butter and sugar, soda water, corn starch, then flour and whites. Bake in jelly tins. *Filling:* Three tart apples grated, one egg beaten light, one cup of sugar, juice and grated peel of one lemon; beat sugar and egg up with the lemon, grate the apples into it; put in a pan and set in a vessel containing boiling water, stir until it comes to a boil; when cold, spread between the cakes.

A French Charlotte.—Make a large sponge cake, cut i horizontal slices the whole breadth of the cake about ha an inch thick; make an icing of the whites of four o three-quarters of a pound of sugar; when whit of

two

stiff, divide it; into one portion put half a grated cocoanut, flavor with rose water; into the other portion, put half a pound of almonds blanched, and cut fine or pounded, flavor with almond. Spread the slices with these mixtures, replace them in their original form, laying on the top crust for a lid and ice the whole.

Charlotte Polonaise Cake (*very fine*).—Two cups of white sugar creamed with one-half cup of butter, four eggs beaten separately, one small cup of cream or rich milk, three cups of flour, two teaspoonfuls of yeast-powder. Bake as jelly cake. *Filling:* Make a custard of three cups of milk, six eggs beaten light, two tablespoonfuls of flour, six tablespoonfuls of sugar; when it thickens remove and divide in three equal portions. Into one portion put six tablespoonfuls of grated chocolate and one-half pound of macaroons finely pounded, one tablespoonful of sugar. Boil together, stirring constantly, five minutes; flavor with vanilla. Into the next portion put [illegible]-half pound of almonds blanched and cut fine and one-fourth of a pound of citron cut fine, put in three tablespoonfuls of sugar, heat to a boil, set aside to cool and flavor with rose water and almond. Into the third portion put one-fourth of a pound of crystalized pineapple cut very fine, bring to a boil and let cool. Place the chocolate filling between the first and second cakes, next the almonds and citron, next the fruit custard. Ice the top.

Chocolate Cake.—Five eggs, leaving out the whites of two; one cup of butter and two cups of sugar creamed together, add the well beaten eggs and four cups of flour with two teaspoonfuls of yeast powder sifted in it, one cup of milk, vanilla to flavor. Bake in jelly cake pans. *Filling:* Beat to a hard froth the whites of two eggs, add to them one cup of pulverized sugar, six tablespoonfuls of grated chocolate, vanilla to flavor. Spread between the layers.

Chocolate Cake.—One cup of sugar, two tablespoonfuls of butter, one egg, one cup of milk, three teaspoonfuls of yeast powder. Bake in jelly tins. *Filling:* Six tablespoonfuls of grated chocolate, one cup of sugar, one cup of milk. one egg, one teaspoonful of vanilla; cook until thick, stir constantly to keep it smooth; spread between and on top of the cake.

Cocoanut Cake.—One-half a cup of butter, two cups of sugar, two and one-half cups of flour, whites of six eggs, three-quarters of a cup of sweet milk, two teaspoonfuls of yeast powder. Bake in jelly cake tins, spread each layer with icing, and sprinkle with grated cocoanut.

Cocoanut Cake.—Make a silver cake, slice it in three parts crosswise, spread a layer of thick icing on it, then grated cocoanut on the icing until all is used; ice the whole over.

Cocoanut Cake.—Three well beaten eggs, one and one-half pounds of sugar, cream with one-half cup of butter, two cups of flour with one-fourth of a teaspoonful of soda and one teaspoonful of cream tartar sifted with it, one-half cup of sweet milk after creaming butter and sugar, add the beaten eggs, then the milk, then the flour. Bake in jelly tins. *Filling:* One cocoanut grated, one and one-half cups of sugar, also the milk from a cocoanut; set the mixture on the stove until the sugar melts, then spread between the layers.

Cocoanut and Almond Cake.—Two and one half cups of powdered sugar, one cup of butter, cream with it four full cups of flour, whites of seven eggs beaten stiff, one small cup of milk with one-half teaspoonful of soda in it, one grated cocoanut, one-half teaspoonful of nutmeg, juice and grated peel of a lemon; if you havn't a lemon, use one teaspoonful of cream tartar. Cream butter and sugar, stir in the lemon and nutmeg, add the milk, then the flour and whites alternately. Lastly, stir in the grated cocoanut; bake in four jelly tins. *Filling:* One pound of almonds blanched and beat fine, reserving some to split and stick over the top, whites of four eggs, one heaping cup of sugar, two teaspoonfuls of rose water. Stir the almonds into the icing after it is made, spread between and on top of the cake. When it has stiffened, stick the split almonds closely over it.

Cornucopia Cakes.—Mix in a bowl a quarter of a pound of white sugar and two ounces of flour, break two fresh eggs into this and beat it well. Rub a little butter or white wax on your baking sheet; take about a dessertspoonful of the mixture, spread it around on your tin; bake until a nice brown, remove with a knife, as you do so, carefully roll each at the oven's mouth into a cornucopia shape. Fill with pink or white whipped cream in which a teaspoonful of gelatine is dissolved. Send to the table on a folded napkin.

Cream Pie Cakes.—Two well beaten eggs, then one cup of sugar to them, one-half cup of milk, two cups of flour, with one teaspoonful of cream tartar and one-half teaspoonful of soda sifted in it. Bake in one cake, cut in the center and spread the following cream between. If flour is used instead of corn starch in making filling for cake, the result is more satisfactory, as with corn-starch it becomes thin by standing. *Filling:* One pint of milk, one cup of sugar, two eggs, three tablespoonfuls of corn starch, or flour dissolved in a little water,. When the milk boils, stir in the corn starch, then the sugar and eggs; let it cook until stiff enough to spread; flavor to taste.

Another Cream Pie Cake.—Three eggs, one cup of sugar, one cup of flour, one and a half teaspoonfuls of yeast powder; one cake. *Filling:* Two and one-half cups of sweet milk, one egg, four even tablespoonfuls of sugar, two of flour; split the cake and put the custard between. Cook as above.

Cream Rose Cake.—Whites of ten eggs, one cup of butter, three cups of sugar, one small cup of sweet cream, nearly five cups of flour, two teaspoonfuls of yeast powder, vanilla to flavor, and color with liquid cochineal or you may omit it if you wish. Cream butter and sugar to a cream, then stir in cream, in which a pinch of soda is stirred; beat five minutes until the mixture is like whipped cream. Put in by turns the whites whipped very stiff and flour, whipping in one before putting in the other; color a fine pink with cochineal. Bake in jelly tins. *Filling:* one and a half cocoanuts grated, whites of four eggs beaten stiff, one and a half cups of sugar; flavor with rose water.

Mr. Williams' Cream Cake.—Beat two eggs very light with one cup of sugar, half a cup of butter, half a cup of sweet milk, two cups of flour with two teaspoonfuls of yeast powder sifted with it, vanilla to flavor. Bake in jelly tins. *Filling:* One egg beaten light with half a cup of sugar, one cup of milk, one tablespoonful of butter, two teaspoonfuls of corn starch, one teaspoonful of vanilla. Put the milk on to boil, then stir in the corn starch wet with a little milk, then add the egg and sugar, stir constantly until thick, then add the butter and vanilla; when cool, spread between the cake.

Dickens Cake.—One cup of butter, two and a half cups of sugar, one cup of milk, four cups of flour, four eggs, two teaspoonfuls of yeast powder. Into a third of this batter add a tablespoonful each of cloves, brandy and molasses, one cup each of raisins, currants and citron; bake in jelly tins. Put together with jelly, first fruit, then plain cake, until all are used.

Jelly Cake.—Three eggs, one-half cup of butter, two cups of sugar, one cup of sweet milk, four cups of flour, one dessert-spoonful of yeast powder sifted with the flour; flavor to taste. Bake in jelly tins.

Jelly Cake.—Four cups of flour, three cups of sugar, one cup of butter, one cup of sweet milk, whites of eight eggs, two teaspoonfuls of yeast powder. Bake in jelly tins and spread lemon jelly between.

Jelly Cake.—Four eggs well beaten, two cups of sugar, one cup of butter, one cup of sweet milk, four cups of flour with two heaping teaspoonfuls of yeast powder sifted with it. Mountain cake batter makes nice jelly cake; also sweet wafers.

Roll Jelly Cake.—Put two cups of sugar and two cups of flour, with one and one-half teaspoonfuls of yeast powder in it into a bowl, break six eggs into it, beat well and pour in a well greased biscuit pan about half an inch thick; when done, turn your pan upside down on a table, put a wet cloth on the bottom of the pan and the cake will fall out; while hot spread with jelly and roll up, roll in a towel tight to cool.

Roll Jelly Cake.—Four eggs, one cup of sugar, one teaspoonful of cream tartar, one-half teaspoonful of soda, pinch of salt. Mix as a sponge cake. Spread thin on long tins and bake; when done, turn out on a table, spread jelly quickly over the cake while warm, and roll immediately.

Lemon Jelly Cake.—Whites of eight eggs, four cups of sifted flour with two even teaspoonfuls of Royal baking powder, one cup of butter and two cups of sugar creamed together until very light, one cup of milk, lemon to flavor.

Lemon Jelly (very fine).—Grate the rind and squeeze the juice of two lemons; add one teacup of sugar, one teaspoonful of butter, one tablespoonful of corn starch, or flour, one cup of boiling water and the yolks of two eggs. Mix all but the eggs; put in a frying pan over a quick fire, stirring all the time until it becomes a thick jelly. Stir in the yolks of the eggs just as you take it off.

Sponge Jelly Cake.—One pound of flour, one pound of sugar, twelve eggs; beat in your flour very hard as it rises; better bake in jelly tins. Apples stewed and sweetened make a nice filling.

Sponge Roll.—Beat very light four eggs and one cup of sugar, then stir in gently one cup of flour in which half a teaspoonful of soda and one teaspoonful of cream tartar have been sifted, a pinch of salt. Bake this in your biscuit pan; while baking make a *Filling;* Half a pound of powdered sugar put in a bowl with the whites of two eggs, beat until light and white, then stir in grated cocoanut or almonds cut fine, flavor with rose; spread over the cake while hot; roll up and wrap tightly in a clean towel until cold.

Mrs. Murray's Jelly Cake.—Three eggs beaten separately, one cup of sugar, a piece of butter the size of an egg, nine tablespoonfuls of milk, two cups of flour with two tablespoonfuls of yeast powder in it, a little salt. Bake in jelly tins and put together with any filling desired.

Filling for Jelly Cakes.—Two bananas mashed fine, a small can of grated pineapple drained from its juice, two oranges, the peel grated and pulp chopped fine, the juice and grated peel of two lemons; mix with enough powdered sugar to sweeten; spread between the layers of cake.

Banana Cream for Jelly Cake.—Take thoroughly ripe bananas, mash smooth with a little cream or milk, and enough powdered sugar to sweeten.

Chocolate Mixture for Jelly Cake.—Five tablespoonfuls of grated chocolate, with enough milk to cover it, one cup of sugar and one egg well beaten. Stir the ingredients over the fire until thoroughly mixed, then flavor with vanilla.

Chocolate Filling.—One and a half cups of sugar, half a cup of milk, one cup of grated chocolate, yolk of one egg. Let it cook until sufficiently thick.

Cocoanut to spread between Cake.—Dampen one pound of sugar with the milk of a cocoanut, and let boil until it will fall in short drops from the spoon. Pour over the whites of two eggs, as in boiled icing, beat until stiff, and thicken with grated cocoanut.

Lemon Filling.—Yolks of three eggs, one cup of sugar, juice and rinds of two lemons; boil until thick, stirring constantly. Spread between your cake.

Jenny Lind Cake.—Four eggs beaten light, one cup of butter, two and a half cups of sugar, one cup of milk, four cups of flour, two teaspoonfuls of yeast powder. Bake as a jelly cake, two layers plain; to the third, add two tablespoonfuls of molasses, one teaspoonful each of cloves, cinnamon and nutmeg, one tablespoonful of wine, one cup of raisins, one cup of currants, half a pound of citron sliced. Put together as a jelly cake, the fruit in the center. If the batter seems thin, add a little more flour.

Lemon Cake.—One cup of butter, two cups of sugar, three cups of flour, two-thirds of a cup of cold water or milk, whites of six eggs, two teaspoonfuls of yeast powder, two teaspoonfuls of extract of lemon. Bake this in four layers. *Filling:* Grate the rind and squeeze the juice of a large lemon, one and one-fourth cups of sugar, one egg, one tablespoonful of water. Mix all together, put over the fire and stir until it thickens; spread between the layers and ice, or sift sugar over the top.

Marble Cake.—Yolks of four eggs beat light with one cup of sugar, half a cup of syrup, half a cup of butter, two and a half cups of flour, one tablespoonful of cinnamon, one teaspoonful of ground cloves, one teaspoonful of allspice, half a grated nutmeg, a heaping teaspoonful of yeast powder in the flour. *White Mixture:* Beat to a stiff froth the whites of the four eggs, add to them one and a half cups of white sugar, then half a cup of creamed butter, half a cup of sweet milk and two and a half cups of flour with two teaspoonfuls of yeast powder in it, flavor, if you find your batter too thin, add another half cup of flour, as it must be pretty stiff. Put a spoonful of dark batter then light into your pan, until all is used.

Mixture for Marbling Cake Red.—One drachm of alum, one drachm of soda, one of cochineal and one of cream tartar; beat these ingredients very fine and pour two teaspoonfuls of water on them; mix thoroughly and strain; Bottle for future use. When you wish to use it, take one-half cup of your cake batter, color with a few drops of the mixture; put a layer of plain batter in your cake pan, then a few spoonfuls of the red until all is used.

Neapolitan Cake (four colors)—Yellow: Two cups of white sugar with one cup of butter stirred to a cream, five eggs beaten separately, one-half cup of milk, three cups of flour with two level teaspoonfuls of yeast powder; nutmeg to flavor. *Pink and White:* One pound of sugar, one pound of flour with two teaspoonfuls of yeast powder, half a pound of butter creamed with sugar, whites of ten eggs beaten stiff; divide the batter in two equal portions; leave one white, color the other with a little prepared cochineal. *Brown:* Three eggs beaten light, one cup of sugar creamed with one-fourth of a cup of butter, two tablespoonfuls of cream, one heaping cup of flour, teaspoonful of yeast powder, two tablespoonfuls of chocolate grated and rubbed smooth in the cream before it is put in the cake; vanilla to flavor. Bake in jelly tins; each color ought to make three cakes, twelve in all. *Filling:* Two cups of sweet milk, two tablespoonfuls of corn starch or flour, wet with a little milk, two eggs, two small cups of sugar. When the milk comes to a boil, stir in the sugar and corn starch, boil five minutes, put in the eggs, stir steadily until quite thick. Divide this custard into two parts; into one put two tablespoonfuls of grated chocolate; flavor with vanilla. Into the other, almond flavoring, second whites of three eggs, whipped stiff, one cup of sugar, juice and grated peel of a lemon, beat well together. Lay the brown cake as a foundation, spread with yellow custard, next the pink with chocolate custard, and white frosting between the yellow and white cakes; cover the top with powdered sugar or ice it.

Orange Cake.—Two cups of flour, two cups of sugar, half a cup of water, one teaspoonful of yeast powder, yolks of five and whites of three eggs, juice and grated rind of an orange; mix as you do sponge cake. *Filling:* Beat the two remaining whites to a stiff froth, add two cups of sugar and juice and grated rind of an orange; spread between the layers and return to the oven a moment to dry.

Prince of Wales Cake.—Whites of six eggs, one cup of sugar, half a cup of butter, half a cup of milk, two cups of flour with one teaspoonful of yeast powder sifted in it. *Dark part:* take the yolks of the eggs, beat them very light, add one cup of sugar and half a cup of butter that have been creamed together to them, two cups of flour with one teaspoonful of yeast powder sifted with it, half a cup of sweet milk, a wine-glass of wine, a wine-glass of molasses, spice with cinnamon, cloves and nutmeg, one cup of raisins after seeding and cutting fine. Bake in jelly tins; put together with jelly.

Six Egg Cake.—One cup of butter, two cups of sugar, three cups of flour, six eggs beaten light, half a cup of sweet milk, two teaspoonfuls of yeast powder.

Spice Cake.—Two-thirds of a cup of butter creamed with one cup of sugar, three eggs well beaten and added, one cup of molasses, one cup of milk, three cups of flour with two teaspoonfuls of yeast powder sifted in it, one teaspoonful of cinnamon, one teaspoonful of cloves, half a nutmeg. Bake in jelly tins and put the layers together with icing or jelly.

Yellow Cake.—Made the same as the white cake with the addition of one pound of raisins seeded and cut fine and half a pound of citron, cloves, cinnamon and nutmeg to season. Bake in jelly tins. *Filling:* Cream one and a half cups of sugar with half a cup of butter, add to it the grated rind and juice of five lemons, then add five eggs beaten separately; cook all together until as stiff as jelly, then spread between the cakes.

SPONGE CAKE.

Sponge Cake.—Twelve eggs beaten separately, seven cups of sifted flour, four cups of sugar, half a teaspoonful of yeast powder, two cups of boiling water; after beating the eggs very light, add sugar to them, then the boiling water, flour and yeast powder; lemon to flavor.

Sponge Cake.—Ten eggs, one pound of sugar, half a pound of flour, a pinch of salt; after the whites of the eggs are beaten stiff add the sugar to them, then the yolks after being well beaten, put in the juice of a lemon, then stir in the flour as lightly as possible. Bake with a quick heat.

Sponge Cake.—Four eggs, one cup of sugar, one cup of sifted flour. Mix as other sponge cakes.

Sponge Cake.—Yolks of seven eggs, whites of four, half a pound of flour, three-quarters of a pound of sugar, half a cup of boiling water on the sugar.

Sponge Cake.—Seven eggs, three-quarters of a pound of sugar, half a pound of flour with one tablespoonful of yeast powder sifted in it, half a goblet of cold water. Beat the yolks very light, add the sugar to them, then the water, lastly the whites beaten very stiff, and flour alternately; lemon to flavor.

Sponge Cake.—Six eggs, three-quarters of a pound of sugar, half a pound of flour, one teaspoonful of Royal baking powder and juice and grated peel of one lemon. Put the sugar on the fire with one gill of water to boil; pour boiling hot over the eggs, beating very fast; when a little cold add the flour with the baking powder sifted in it and the lemon peel and juice.

Sponge Cake.—Four eggs, one cup of sugar dissolved in a quarter cup of cold water, one large cup of flour, one teaspoonful of yeast powder.

Sponge Cake.—Pour half a tumbler of water over one pound of sugar; put on the fire and let it cook until it will rope from the spoon; remove and let it cool, put in the yolks of seven eggs and beat very light, then add the whites beaten stiff, then a good half pound of flour, lemon to flavor.

Sponge Cake.—Ten eggs, their weight in sugar, and the weight of six in flour. Beat yolks and sugar very light, add the whites stiffly beaten, then the flour stirred in lightly; flavor with lemon.

Sponge Cake.—Twelve eggs beaten separately, adding sixteen eggs; cream the butter and flour together, beat the whites stiff and add the sugar to them, then the flour and butter, a little at a time; flavor to taste.

Mrs. W. Silver Cake.—Whites of twelve eggs, one cup of butter, three cups of sugar, five cups of flour, a half cup of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, cream butter and sugar, then the milk, then the flour and lastly, the eggs. The yolks make a nice gold cake from the same receipt, or it may require a little more milk; flavor to taste.

White or Silver Cake.—Whites of fifteen eggs, three-fourths of a pound of flour, one pound of sugar, a half pound of butter, a fourth of a cup of cold water, rose water to flavor. Cream the butter and half the sugar together very light; beat the whites in two bowls; after very stiff add the remainder of the sugar to one bowl, now put in the creamed sugar and butter, then the rest of the whites and flour alternately after adding two teaspoonfuls of yeast powder to the flour, then the fourth of a cup of water and rose flavoring, half a pound of almonds in the shell. I often blanch, slice fine and stir in the batter.

White Cake.—Whites of one dozen eggs, one pound of sugar, one pound of flour, three-fourths of a pound of butter, half a teaspoonful of soda, juice of one lemon, or one teaspoonful of yeast powder. If soda is used sift it twice with the flour to distribute it evenly. Beat the butter to a cream (not melt) and add the flour to it, stirring with the tips of the fingers until it is a smooth paste. Set it where it will keep warm while you beat to a stiff froth [illegible] eggs, mix in them the sugar, then the flour and butter. Flavor to taste, though I think rose or almond the most suitable for silver cake. If soda is used, be sure to use lemon juice to counteract it. Yeast powder is much more satisfactory in cake than soda and cream tartar, as you are so apt to get too much soda.

White Cake.—Beat to a stiff froth the whites of sixteen eggs, stir to them one pound of white sugar, cream together one and a half pounds of butter and two light pounds of flour, two teaspoonfuls of cream tartar and one small spoonful of soda sifted with the flour, work together to a smooth paste with the tips of the fingers, then work in the egg and sugar; flavor with rose or almond. If you find the batter too stiff add a little sweet milk.

White Cake.—Whites of six eggs, scant three-fourths of a cup of butter, one and a quarter cups of pulverized sugar, two cups of flour, juice of half a lemon and one teaspoonful of soda.

White Cake.—This is an excellent and well-tried receipt. Whites of six eggs, a small cup full of butter, a large cup full of powdered sugar, two cup fulls of flour, juice of half a lemon, one teaspoonful of baking powder. Mix the baking powder well with the flour, beat the butter to a light cream and add the flour to it, stirring it in gradually until it is a smooth paste. Beat the whites of the eggs to a stiff froth and mix in the powdered sugar. Stir the eggs and sugar gradually into the flour and butter, adding also the lemon juice. As soon as it is mixed smoothly together bake in a moderately heated oven. When baked and nearly cool, cover the top with an almond frosting. Beat the whites of two eggs to a stiff froth, stir in a teacup of powdered sugar and a quarter of a pound of almonds blanched and powdered to a paste.

White Lemon Cake.—Whites of ten eggs, one cup of butter, three cups of sugar, four cups of flour, a half cup of sweet milk, two teaspoonfuls of yeast powder, two lemons, their juice and outside grated.

White Pound Cake.—Whites of fifteen eggs, yolks of five eggs, one pound of flour with two teaspoonfuls of yeast powder sifted with it, three-quarters of a pound of butter, one pound of sugar; cream the butter and sugar together and add the yolks beaten light, then the whites and flour, alternately; add lastly one tablespoonful of alcohol (if you havn't it, it will make no difference if it is omitted.) Flavor to taste.

White Plum Cake.—Whites of sixteen eggs, six cups of flour, four cups of sugar, one and a half cups of butter, two cups of sweet milk, four teaspoonfuls of yeast powder sifted with the flour. Work the butter and sugar together and add half of the flour, then one cup of milk or cream, then the whites of the eggs beaten perfectly stiff, then the remainder of the flour, then the last cup of milk; flavor with rose; seed some raisins (don't cut them); put a layer of raisins and a layer of batter and a layer of raisins until all is used up.

ICING.

Almond Icing.—Whites of three eggs beaten stiff, three-quarters of a pound of powdered sugar, half a pound of almonds blanched and pounded to a paste, and sprinkled into the icing; flavor with lemon juice and rose water; dry in the sun.

Boiled Icing.—One pound of white sugar and pour over it half a tumbler of water; let it boil until it will form a stiff thread. Have the whites of three eggs beaten very little, and strain the hot syrup on it, beating very hard to prevent its cooking, adding the juice of one lemon or one one teaspoonful of cream tartar; flavor with lemon.

Raw Icing.—Break into a bowl the whites of four eggs put into at once one pound of sifted powdered sugar, beat well with a wooden paddle, adding a few drops of acetic acid until white and so stiff it will not drop from the paddle; flavor to taste.

To Ice a Cake Plain.—A pallet knife is one of the indispensable things in cake making and icing. First, beat your icing until it will not run at all, then remove with a knife all rough parts and uneven places ffom the cake, brush off all crumbs, then give it a thin coat of icing; let this coat dry thoroughly; it assists much to put it in a cool stove; then put on a heavier coat, placing your icing on the center of the cake, spread over the cake with your pallet knife, then draw a stiff piece of paper over it to smooth it, the sides can be smoothed with a pallet knife.

DESSERT.

In the preparation of this branch of cooking a small tin syllabub churn (which can be procured at a tin shop for twenty-five cents) is absolutely necessary. If your cream is too thick to churn, thin it with sweet milk, or you cannot churn it at all; if a little sour, put in a pinch of soda to sweeten it.

Ambrosia.—Peel and slice some oranges; make alternate layers of orange slices, sugar and grated cocoanut, until your dish is full, having good grated cocoanut on top. A cup of sherry wine may be poured over the top, and is an improvement. Sliced pineapple cut in dice and bananas sliced crossways are sometimes used in it.

Alabama Cream.—Soak a quarter of a box of gelatine in a little cold water, then drain and dissolve in one pint of hot milk, one quart of rich cream sweetened and flavored to taste, churn the cream into syllabub, then mix with the milk and gelatine that has been sweetened to taste. In churning cream, if it has a tendency to make butter put a pinch of soda into it—it obviates it.

An Ambushed Trifle.—Bake a sponge cake in a pan without a tube. Make a boiled custard of one pint of milk, three tablespoonfuls of sugar, three eggs and one teaspoonful of corn starch, one cup of jelly and vanilla to flavor. Cut the top from the cake in one piece and lay it aside, scoop out the inside of the cake, leaving side walls and a bottom about an inch thick; coat them well with jelly;

crumble the cake you have scooped out very finely and beat into the hot custard; return to the fire and cook, stirring all the while until thick and smooth, when add the corn starch wet with a little cold milk; cook a minute longer and take from the fire; when cold, flavor and fill the cake with it; cover the inside of the lid with jelly, fit neatly into its place, brush the whole cake with the white of an egg, sift powdered sugar thickly over it, and set it away until wanted.

Apple Cheese.—Peel and quarter a number of apples, stew them with a little water, until you can run them through a sieve, sweeten and flavor liberally; to one quart of the puree thus obtained, add half a box of gelatine that has been soaked and dissolved in a little hot water; pour in a mold; when congealed, turn out in a bowl and pour boiled custard around it.

Apple Compote.—Pare and core six large apples, throwing each in cold water to prevent turning brown. Put half a pound of sugar and three pints of water in a stewpan; as soon as it boils, put in the apples with the juice of two lemons, stir gently until the apples are cooked, not broken. Lay them in the dish in which they are to go to the table, place a bit of jelly in the hollow of each apple. Cut the lemon rind in thin strips, put into the syrup, boil down, have two tablespoonfuls of gelatine soaked in a little water, put into the syrup, scatter a few crystalized cherries around the apples in the dish, and strain syrup over; set in a cool place to harden. Serve with cream.

Apple Float.—One pint of dried or green apples, stewed, mashed and strained; sweeten and flavor with nutmeg and lemon to taste. Beat the whites of four eggs very stiff, then add four spoonfuls of sugar to them, and mix lightly with the apples. Eat in saucers.

Apple Island.—Stew as dry as possible enough apples to make a quart; after being strained thoroughly through a sieve, add one a half cups of sugar, flavor with lemon. Beat the whites of six eggs to a stiff froth, and just before dinner, add them to the apple, stirring very slowly; place them in a glass dish, with a sauce of boiled custard, made of the whites of the eggs and one pint of milk, and enough sugar to sweeten, or substitute cream for the custard.

Apple Meringue.—Pare, core and boil tart apples, rub them through a cullender, and sweeten to taste. For every pint of the pulp, stir in lightly the whites of three eggs, well beaten. Flavor to taste and serve with cream.

Apple Snow.—Six large apples, juice and grated peel of one lemon, one pint of milk, two cups of sugar, four eggs. Make a boiled custard of the milk, yolks of eggs and a cup of sugar. Bake the apples whole in a covered dish, with a little water in the bottom to prevent burning; after they are done, take off the skins and scrape out the pulp, mash it very fine, mix in half a cup of sugar, lemon juice and flavoring. Whip the whites of the egg very stiff, beat in the remaining half cup of sugar, then beat in the pulp by degrees until very white and firm. Put the custard when cold, at the bottom of a glass bowl, and pile the snow upon it.

Apple Trifle.—Take one dozen apples of good flavor, peel and stew in just enough water to prevent burning; when done pass through the cullender, sweeten to taste, and squeeze the juice and grate the outside of one lemon; when cold and stiff put in the bottom of a glass bowl.

Have ready made one quart of boiled custard, flavored with lemon. When cold, cover the compound with it, spoonful by spoonful, or it may rise. Lastly, have one pint of cream sweetened with a half cup of sugar and a half cup of wine; make into syllabub and put on top.

Jellied Apples.—One pound of apples peeled and cored, one pound of sugar, and a pint of water; make a syrup of the sugar and water, and simmer the apples in it until they can be pierced with a straw. Then take out the fruit in a glass bowl and add half an ounce of gelatine to the syrup, and boil ten minutes; when the syrup is nearly cold, pour it over the apples and let it congeal. Serve with syllabub.

Gateau de Pomme.—Take one box of gelatine, make by directions on the box; have ready a pint of apples, after being stewed and sweetened, mix thoroughly with the gelatine and set aside to congeal. Serve with custard or cream.

Bavarian Cream.—One-fourth of a box of gelatine, soaked in a little water, then pour over it one cup of sweet milk, (very hot) set in a cool place to stiffen while you churn one quart of cream sweetened and flavored with vanilla; when the jelly commences to stiffen, stir in your whipped cream.

Bavarian Cream.—Whip one pint of sweetened cream to a stiff froth and put in the cullender to drain; boil one pint of milk with half a cup of sugar and flavor with vanilla, add half a box of gelatine that has been soaked in a little water, add the well beaten whites of four eggs; when the mixture commences to stiffen, stir in gently the whipped cream.

Bavarian Cream with Peaches.—Cut half a dozen soft peaches into small pieces and boil them with half a pound of sugar; when they are reduced to a marmalade, run them through a cullender, then add half a box of gelatine (dissolved) and a pint of good cream, stir it well to make it smooth; when about to set add one pint of whipped cream and mold it. Serve half peaches around the cream.

Pineapple Bavarian Cream—Is made as above, substituting a can of grated pineapple for peaches.

Blanc Mange.—Put on to boil one quart of new milk, mix four tablespoonfuls of corn starch with a little water or cold milk, stir in the boiling milk with a pinch of salt; when stiff, pour in a mold to stiffen. Serve with powdered sugar and cream or milk; flavor to taste.

Chocolate Blanc Mange.—One quart of new milk, sweetened to taste, four tablespoonfuls of corn starch, a quarter of a pound of chocolate grated; wet the corn starch with a little milk, then mix with the milk and chocolate, set on the fire and let it cook until stiff; remove from the fire, flavor with vanilla, pour in a mold and set aside to congeal. I prefer to leave out the sugar, and serve it with sugar and cream or milk.

Chocolate Blanc Mange.—One quart of milk, half a box of gelatine dissolved in one cup of water, one cup of sugar, three tablespoonfuls of grated chocolate, vanilla to flavor. Heat the milk to a boil, stir in the sugar and soaked gelatine, add the chocolate, stir constantly until all is dissolved, strain through the sifter; when nearly cold, beat for five minutes hard with your egg-beater, or until it begins to stiffen; put in a wet mold and set aside to harden; you may put this in a cake pan with a center tube; when turned out, fill the cavity with whipped cream, heaping some around the base; when turned on a flat glass stand, specks of bright jelly enliven the dish.

Chocolate Blanc Mange.--One quart of new milk, reserve a cupful to soak half a box of gelatine, four heaping tablespoonfuls of grated chocolate to be rubbed up with a little milk, three eggs beaten separately, one cup of sugar and one tablespoonful of vanilla; heat the milk to boiling, pour in the gelatine and stir until dissolved, then add the sugar and yolks beaten well together, and stir until smooth and a little thick; remove from the fire and stir in the chocolate; let heat and pour into a bowl when thoroughly cold mix in the stiff whites; flavor and pour into a mold wet in cold water. Serve with cream.

Corn Starch Blanc Mange.—Four tablespoonfuls of corn starch wet with a little cold milk; put one quart of milk on the stove; when it commences to boil stir in a piece of butter the size of a hickorynut, a pinch of salt, then two well beaten eggs, boil one minute, then add the dissolved corn starch; let cook a moment longer, set off and flavor with nutmeg, wine, lemon or anything preferred; pour in a wet mold. Serve with cream and powdered sugar, or jelly, preserves and milk. It is my favorite dessert, and the easiest and quickest of anything made.

Blanc Mange Made of Corn Starch.—Sweeten one quart of milk a little above taste; soak one ounce of gelatine in a little water, and make a smooth paste of four tablespoonfuls of corn starch, which stir in the milk when it commences to boil, with gelatine; stir constantly until stiff enough to remove from the fire and flavor. If you have a mold with an ear of corn, color a portion yellow by using a few drops of saffron, then color a third with liquid cochineal and pour on carefully the remainder while being poured in.

Boiled Custard.—Six common sized teacups of sweet milk, six eggs broken together and well beaten, six tablespoonfuls of sugar beaten with the eggs. Put the milk on to boil with a few pieces of cinnamon, if liked; after the eggs are well beaten and the milk commences to boil, pour them in the milk, stirring constantly until it thickens. Pour it off and set where it will become perfectly cold, then put it in a glass bowl and pile syllabub or whipped cream on top. You can flavor with anything preferred.

Chantille Custard.—Make a sponge cake and bake in a pan without a tube; when cold, cut off the top and take out the body of the cake; fill with Charlotte Russe made by any of the receipts given; replace the top; place on a glass stand, and ice and trim it.

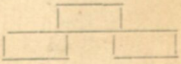
Chocolate Custard.—Beat separately the whites and yolks of six eggs, add to the yolks one cup of sugar, stir the beaten whites into the yolks; dissolve a quarter of a pound of chocolate in half a pint of water, add to it one and a half pints of new milk, put on the fire, and when it comes to a boil, stir in the eggs slowly, stirring all the while until it thickens; flavor with vanilla, and serve cold.

Charlotte Russe.—Put half a box of gelatine to soak in cold water, while you make one pint of milk into a boiled custard, using three eggs to the pint of milk as it comes from the fire; drain all the water from the gelatine, and put it in the custard. It will readily dissolve, if not, return to the fire until it does, stirring constantly. Flavor with vanilla and set aside to stiffen. Take one quart of cream, sweeten and flavor with wine and vanilla; churn as syllabub, skimming off the froth in a large bowl, until all is churned. If the custard is not as thick as clabber, wait until it is, beating occasionally so it will not be in lumps, then dip the froth from the bowl and mix thoroughly and pour in your glass bowl· There will always be milk drained from the syllabub; you need not use it, if you wish it light throughout.

Charlotte Russe.—Beat separately the whites and yolks of four eggs, mix two tablespoonfuls of sugar with each after they are perfectly light, flavor with lemon. Soak half a box of gelatine in a little water, after it swells pour over it one cup of boiling milk, strain on the yolks. Sweeten to taste one quart of cream, flavor with vanilla, churn, and put the froth in another bowl; after you are through, mix the whipped whites with it, then the yolks and gelatine. Pour in your bowl to congeal.

Charlotte Russe.—Make a boiled oustard of one pint of milk, three eggs and one cup of sugar. Moisten three-quarters of a box of gelatine in a little cold water, and dissolve it in the hot custard, flavor with lemon. Sweeten a quart of cream to taste, flavor with vanilla, and churn as for syllabub, put the froth in a bowl to drain, when through skim off the frothed cream and mix with the custard and gelatine. Line a tin pan of suitable size, first with paper, then with lady fingers, pour in the mixture, let it stand several hours to become very firm, turn it on a glass salver, and surround it with gelatine jelly.

Moulded Charlotte Russe.—Make a sponge cake with four eggs, one cup of sugar, one and a half cups of flour, two even teaspoonfuls of yeast powder; bake in an even sheet in your biscuit pan, about three-quarters of an inch thick; when baked, an oval piece is cut to fit the bottom of your charlotte mold, then even sized parallelograms are cut to fit around the sides; first line the bottom and sides with paper to have it come out easily. Fill with cream made as follows: take two quarts of milk, one pound of sugar, eight eggs, one and a half boxes of gelatine, vanilla to flavor. Make a boiled custard of the milk, sugar, yolks of eight and whites of three eggs; have the gelatine soaking for some time in the milk; when the milk on the fire comes to a boil, stir in the yolks beaten light with the sugar, then the gelatine, just let it come to a boil, when remove, pour up, and set in cold water or on ice, stir occasionally to prevent separating; flavor when cold; when it commences to set, stir in the five whites beaten stiff, and pour in your mold.

Charlotte Russe, King.—Take sponge cake baked in a biscuit pan, cut in slices and dry in the stove a light brown, then place them one on the other, so:  inside a hoop, then fill the inside with a charlotte filling, putting chopped almonds in the filling; build your cake on a flat glass dish: when it stiffens, draw or tear away the hoop. Put a little syllabub piled high, on top. The cake serves to eat with the cream.

White Charlotte Russe.—Soak half a box of gelatine in cold water a short time, then dissolve it in half a pint of boiling water. Take one pint of cream, half a cup of sugar, flavor with wine and vanilla, make into syllabub. Take the whites of seven eggs beaten stiff, put half a cup of sugar with them. If in this time your jelly commences to stiffen, mix in the eggs, then the syllabub, and mix all thoroughly. Never use the jelly until it does commence to stiffen.

Jelly Russe.—Proceed as above, only put a layer of cream and a layer of red jelly, letting the cream come up high on top.

Fig Pudding.—One pound of best dried figs, one quart of milk, yolks of five eggs and whites of two, half a box of gelatine, soaked in a little cold water, one cup of made wine jelly, lukewarm, four tablespoonfuls of sugar; flavor to taste. Soak the figs a short while in warm water to make them pliable; split them in two and dip each piece in the cup of wine jelly, and line the inside of a buttered mold with them. Make a custard of the milk, yolks and sugar; boil until it begins to thicken well, take off the fire and let it cool. Meanwhile, beat the whites of two eggs to a stiff froth, melt the soaked gelatine in a very little hot water, stir until clear; turn out to cool, then whip in the whisked eggs. The mixture should be white and thick before you stir it into the custard. Whip all rapidly for a few minutes and fill the fig lined mold; set in a cold place to form. Dip the mold in hot water to loosen the pudding, and turn upon a cold dish. In summer make of fresh figs; you may chop some fine and put in the custard. Set on ice to congeal.

Floating Island.—Make a boiled custard with the yolks of four eggs, a large pint of milk, four tablespoonfuls of sugar and flavoring. Beat the whites of the eggs to a stiff froth, sweetening and flavoring them a little, also. Wet a long spoon, turn it around in the beaten egg, taking out a piece of oblong shape, poach it, turning it around in boiling water, or milk, which is better. When the custard is cold, pour it a into glass dish, and place these poached whites on top, or make a circle of the whites in the platter, and pour the custard between.

French Float.—Make a rich boiled custard of six eggs, six tablespoonfuls of sugar and one quart of new milk; flavor with vanilla. Line your bowl with slices of sponge cake and pour wine over it, then the custard. Beat the whites very stiff, put in three tablespoonfuls of sugar and one cup of jelly or nice strawberry jam, beat half an hour; flavor with rose, and put over the custard.

Fruit Salad.—Half a dozen bananas, two lemons, one grated cocoanut, one can of pineapple with its juice, one cup of sugar. Slice the bananas crossways, and put first layers of one, then the other.

Gipsy Squire.—Put a thin sponge cake in a glass bowl and saturate it with sherry wine. Stick blanched almonds, after splitting them, thick over the top; then pour over boiled custard to fill the bowl. Let it stand a few hours before serving.

Wine Jelly.—One box of Cox's gelatine soaked in one pint of cold, clear water for half an hour, then pour over it one pint of boiling water; stir until dissolved, then add half a pound sugar and one pint of sherry or light colored wine, a stick of cinnamon and a little nutmeg, a few cloves if you wish, the grated outside and juice of a lemon. Beat the whites of two eggs very stiff; turn all into your kettle, and put over a slow fire, stir slowly until it comes to a boil, let it boil one minute, set it off a few minutes, skim off carefully the scum, and pour through the jelly bag, strain twice if the first is not perfectly clear. Cold water should be poured into the molds, then emptied just before using. Dip the molds into warm water a moment before taking out the jelly.

Whipped Jelly.—Make as above, when it commences to congeal, put it into a bowl, whip with an egg beater until it becomes entirely white, which will take some time, and put into your mold.

Ribbon Jelly—Is made by first making your wine jelly, dividing it; coloring one half with a few drops of prepared cochineal, pour a little pale jelly in your mold, when set, a layer of the red jelly is poured carefully over it, and so on until all is used. Set your mold on ice to hasten it.

Italian Jelly.—The mold is half filled with jelly, and when set, a chain of cakes of blanc-mange (made rather firm, hardened in a thin layer and cut of equal size, with a pepper-box cover or a small tin cutter) is arranged, then the remainder of the jelly is poured over it.

Fruits in Whipped Jelly.—Prepare about two cups of preserved fruits, as pineapple, peaches, cherries; keep the cherries whole, cut the others in dice; moisten them all with sherry; when your jelly is whipped and quite frothy, stir in the fruit.

Gelatine Jelly.—Take one box of gelatine, pour over it one pint of cold water, let it stand half an hour, then pour over it three pints of boiling water, one pound of sugar, one pint of wine, the juice and grated outside of three lemons; strain, and set aside to congeal.

Orange Jelly.—Take the juice of three oranges and grated rind of one, the juice and grated peel of one lemon, one package of gelatine. Soak the gelatine for one hour in a little warm water. Squeeze the juice of the fruit in a bowl, put with it the grated peel, the gelatine, a good pinch of cinnamon, pour over all a pint of boiling water, cover closely and let it stand at the back of the stove until dissolved, then add three more pints of water and one pound of sugar, let it come to a boil, take from the fire, let it stand a few minutes and strain through a double flannel bag.

Strawberry Jelly.—Soak a box of gelatine in a cup of cold water, then dissolve in one pint of boiling water, add one cup of sugar, juice of one lemon, stir until clear, and strain through flannel. Mash one quart of strawberries to a pulp, strain them through coarse muslin, add the juice to the gelatine, and strain again. Wet a mold with a tube in the center in cold water, fill it and set on ice to form; turn out on a cold dish. fill the center with whipped cream, made sweet with sugar; put some around the base.

Tutti Frutti Jelly.—Make up a box of Cox's gelatine exactly by the directions that accompany each box, adding the juice of an orange and half of the peel grated; when the jelly commences to congeal, pour some in the bottom of a wet fluted mold; let this get tolerably firm, while you keep the rest in a pan of warm water. Lay a row of crystallized cherries on the jelly close to the edge, within this, some other crystallized fruit and blanched almonds cut fine, more jelly and, when firm, more fruit, until all is used. When firm or in cold weather, let it freeze; turn on a stand. It makes a beautiful center piece for a supper table.

Apples and Jelly.—Pare and core enough tender, juicy apples to fill your baking-dish; make a syrup of one cup of water and half a cup of sugar, stir until dissolved, pour over the apples, cover closely, and bake slowly until tender; draw from the oven, let the apples cool without uncovering, pour off the syrup, and fill the hollow centers with bright jelly. Boil down the syrup until thick, stir into it some rich cream, and pass with the apples.

Another Tutti Frutti Jelly.—Six oranges, pealed, divided and cut in pieces, one pound of grapes, one can of grated pineapple, four bananas cut in slices. Make a box of gelatine by the directions on the box, only making it sweeter on account of the fruit; pour over the fruit, stir all together, and put in a glass bowl to congeal.

Apple Tapioca.—Take a quart bowl and half fill it with tapioca, then pour on boiling water until nearly full, leaving space enough for it to swell, cover and let it stand an hour; pare and core eight nice apples, fill the cores with white sugar, put them in a preserving kettle with additional sugar and the grated rind of a lemon, and half enough water to cover them; stir gently until about half done, turning carefully several times, then put in the tapioca and let it simmer until clear and the apples done throughout. The tapioca will form a clear jelly around the apples. Serve with cream or butter and sugar sauce.

Orange Trifle.—One pint of cream, yolks of three eggs, a half box of gelatine, soaked in one cup of cold water, two-thirds of a cup of sugar, juice of two oranges, the rind grated, one cup of boiling water; stir the soaked gelatine in the boiling water; mix the juice, rind and sugar together, and pour the hot gelatine over them; strain, and stir in the well beaten yolks; return to the fire, let come to a boil, then set aside to stiffen. Have your one pint of cream with half a cup of sugar and flavored with orange extract, make into syllabub; when the jelly commences to get stiff, stir in the syllabub and pour in your bowl and set aside to stiffen.

Naples Sponge.—Soak one box of gelatine in a pint of cold water; after swelling, add one pint of boiling water, stir until dissolved, then add one large cup of sugar, the juice and rind of one lemon, let it boil one minute, strain and set aside to cool; make a boiled custard of one quart of milk, the yolks of six eggs and one small cup of sugar, set that aside to cool; flavor with lemon, whip the whites very stiff and beat them into the gelatine; when it begins to form, beat a short while with your egg-beater, when it will become white and snowy; wet the inside of a mold with water, put in a thick layer of this sponge, then slices of sponge cake wet with sherry wine, and so on until all is used, the last layer should be cake. Turn out on a glass stand when firm, and serve with the custard.

Queen of Trifles (very fine).—Half a pound of lady fingers, half a pound of macaroons, half a pound of sweet almonds blanched, half a pound of crystalized cherries, one cup of jelly, one goblet of wine, rose water, one pint of cream made into syllabub and one pint of milk made into custard by any of the foregoing receipts for custard, with vanilla to flavor, and one tablespoonful of corn starch in the custard. Spread your lady fingers with jelly and put a layer in your glass bowl, and teaspoonful of wine to each lady finger, strew cherries on this; next comes the macaroons, soaked in the wine and spread with jelly;

continue this until all are used. Cut your almonds fine, put some rose water over them, stir them in the custard and pour over the cake in the bowl. Whip stiff the whites that are reserved from making the custard, put one tablespoonful of sugar to each white, mix with the syllabub, and put over the top of your bowl.

Snow Cream.—Boil one pint of milk and stir into this four tablespoonfuls of corn starch mixed in another pint of milk, sweeten a little; then whip to a stiff froth the whites of six eggs, add six tablespoonfuls of sugar to them; add half of this icing to the corn starch as it comes from the fire, put the remainder over the cream after it is molded. One tablespoonful of jelly put in the icing is an improvement. Flavor to taste.

Snow Pudding.—Take half a box of gelatine, soak in a pint of cold water for half an hour, then put it in three pints of boiling water, juice of three lemons, sugar to sweeten. When cold, stir in the well-beaten whites of four eggs, and beat the whole three-quarters of an hour. When it congeals, serve with boiled custard or cream.

Snow Pudding.—Put on the fire one and a half pints of water; when it boils, stir in four tablespoonfuls of corn starch that has been wet with a little cold water, stir until it forms a stiff jelly, remove from the fire, have ready the whites of four eggs beaten stiff, stir into the jelly, put in a mold to congeal. Eat with boiled custard.

Snow Pudding.—Three heaping teaspoonfuls of corn starch dissolved in a little cold water, pour on it one pint of boiling water, add the whites of three eggs beaten stiff, a little salt and lemon to flavor. *Sauce for it:* Beat the yolks of the three eggs light and add one cup of sugar to it, one cup of milk, teaspoonful of butter; set in a vessel of boiling water and let come to a boil; serve over the pudding when cold. Flavor with lemon.

Spanish Cream.—Put a half box of gelatine to soak in a goblet of cold water, heat one quart of milk, when it comes to the boiling point, stir in the gelatine and stir until dissolved. Beat the yolks of three eggs with one cup of sugar and pour slowly into the milk; stir constantly until it thickens, then add the whites beaten to a stiff froth and pour into your mold. Flavor with vanilla.

Spanish Cream.—Half a box of gelatine soaked in a large cup of milk or water, then boil one quart of milk and pour over it, then beat light the yolks of three eggs and one cup of sugar, add to the dissolved gelatine and return to the fire to thicken like custard; beat the whites stiff and add just as it comes from the fire. Mix well and flavor; pour in a mold to stiffen. Serve with cream or grated pineapple and cream, or strawberries and cream.

Strawberry Sponge.—Take half a box of gelatine, pour over it cold water enough to swell, then dissolve in half a pint of boiling water, then put in while hot a cup of strawberry jam, or any jam you prefer, so as to dissolve it, mix thoroughly, and set aside while you churn one quart of sweetened cream as in syllabub; when your jelly commences to stiffen, stir in the syllabub, pour in a glass bowl.

Strawberry Trifle.—One quart of milk, five eggs beaten separately, one stale sponge cake, one cup of sugar, vanilla to flavor. Make a boiled custard of the sugar, yolks of the eggs and milk; flavor when cold. Slice your cake, and line the bottom of a glass bowl with it, wet with sweet cream, then a layer of ripe strawberries sprinkled with powdered sugar, then the custard poured over. Make a meringue of the whites beaten stiff with five spoonfuls of sugar added, and strawberry juice sufficient to color a nice pink. Ornament the top with ripe, scarlet berries.

Syllabub.—One quart of cream, mix with it half a pound of sugar, stir until dissolved, then add sherry or Madeira wine to taste. Whip with your syllabub churn to a stiff froth, and fill your glasses.

Tapioca Cream.—Soak a small cup of tapioca in cold water enough to cover it well for four or five hours; boil one quart of milk, stir in the tapioca, then add the beaten yolks of two eggs and one cup of sugar; let it boil a short time and pour over the whites beaten to a stiff froth, stir well together; flavor with lemon or vanilla. To be eaten cold, with or without cream.

Tipsy Trifle.—Make a boiled custard of one quart of milk, yolks of five eggs, one cup of sugar, stirring constantly until it begins to thicken; flavor when cold with wine and vanilla. Slice a sponge cake and line a glass dish with it; wet the cake with sherry wine, and spread jelly or jam on it; a layer of macaroons over this, also wet with wine, and so on until the dish is three-quarters full; pour the cold custard over all; beat the whites very stiff, then add a little sugar and some bright jelly to them, heap smoothly on top. Blanched almonds are a nice addition.

Turret Cream.—One quart of milk, one pint of cream, one box of Cox's gelatine, one small cup of sugar, three eggs beaten separately very light, some crystalized cherries, vanilla and lemon flavoring. Soak the gelatine for some time in a little cold water; scald the milk, add the sugar, then the soaked gelatine; stir until thoroughly dissolved and divide into two equal portions; return one to the fire, and when at the boiling point, stir in the beaten yolks; let it cook a few moments and turn in a bowl to cool; while it is cooling, flavor with vanilla; sweeten and flavor the cream with lemon, churn as for syllabub; when the white gelatine begins to "form," that is, gets stiff, whip in the whipped cream; as the yellow gelatine forms, whip in the whites of eggs beaten very stiff; wet the inside of a mold, arrange in the bottom close to the outside of the mold, a row cherries; then put in a layer of the yellow mixmixture, then another layer cherries, when firm, a layer of the white mixture, then cherries, until all is used; when stiff, wrap a cloth wrung out in hot water about the mold and invert on a flat dish. Eat with brandied fruit.

Velvet Cream.—One-half box gelatine, three teacups of wine,the outside grated and juice of a large lemon, one pint of rich cream whipped very stiff, dissolve the gelatine in the wine, squeeze in the juice of the lemon and rind; sweeten to taste. Put on the stove and let dissolve; when quite cold, mix in the cream; put in molds and let stiffen; turn out.

Whipped Cream.—Make your syllabub as in syllabub receipt; beat the whites of six eggs to a solid froth, add six tablespoonfuls of sugar to them, mix thoroughly, then beat them into one quart of cream that has been made into syllabub; put in a glass bowl and serve. A tablespoonful of gelatine dissolved and put in is an improvement.

Whipped Coffee Cream.—Take two ounces of best coffee beans and roast them; while fresh and yet warm, put them in one pint of rich cream which has been sweetened liberally with sugar; let them stand one hour and strain; dissolve one teaspoonful of gelatine in a little milk and add to the cream, then whip it to a firm froth.

ICES.

Ice Cream Freezers.—Since the perfection of ice cream freezers has been attained in the "Rapid," a freezer kept for sale by O. Burke, the task of making cream has become a pleasure; the smallest child takes delight in freezing it, which can be accomplished in an incredibly short while, so I can cheerfully recommend it to my patrons as in every way worthy of their patronage.

For Freezing.—Have ready a quantity of ice cracked in small pieces, the smaller the better; it can be done by laying the ice in a coarse sack and battering with a hammer until fine enough, then put in first a layer of ice, then one of rock salt (common salt will not do); in this order, fill the pail; when too stiff to turn the handle, remove the beater and cover the freezer with an old blanket; it will become very hard· The salt at the bottom of fish barrels is very good for freezing.

Ice Cream.—One quart of boiled custard to two of rich cream. Put in your stew-pan one quart of milk, adding a half teaspoonful of salt; while that is heating beat one egg, one teacup of sugar and a heaping teaspoonful of flour; when well beaten, add to the milk and boil until quite thick. Make the cream quite sweet and add to the custard; flavor with a tablespoonful of vanilla and freeze. For flavoring with lemon, grate the rinds and squeeze the juice of four large lemons over enough sugar to sweeten it; let stand until the sugar is dissolved, and add to the cream after it is in the freezer. A few peach-tree leaves boiled in the milk makes a nice flavoring.

Ice Cream.—One quart of pure cream, whites of six eggs, sweeten and flavor the cream and whip as for syllabub. Beat the eggs very stiff and mix in the cream just as you are ready to freeze, or one quart of fresh milk made into a custard. When cool, add one pint of whipped cream.

Ice Cream.—Let two quarts of milk come to a boil, with a vanilla bean to flavor, and pour boiling hot over the whites of eight eggs beaten stiff, and eight tablespoonfuls of sugar beaten into it, as for icing; then sweeten two quarts of cream; when the custard gets cold, mix the cream with it, and freeze; add more vanilla, if necessary.

Ice Cream.—To each teacup of new milk, allow one egg and one tablespoonful of sugar; when the milk comes to a boil, stir slowly in the well beaten eggs and sugar, and stir until it thickens; after it cools, flavor and freeze, or boil a vanilla bean broken in small pieces in the milk.

Ice Cream.—One quart of milk sweetened to taste, one tablespoonful of arrowroot wet in a little cold milk; as soon as the milk boils, add the arrowroot to it, stir until it thickens, then pour into a bowl; when cool, add one quart of cream to three quarts of milk; flavor to taste. Peach leaves boiled in milk make a delightful flavoring.

Mrs. M. Ice Cream.—Three pints of milk, two eggs, one heaping tablespoonful of flour, a pinch of salt, one and a half cups of sugar, one quart of cream; beat the eggs very light, add the sugar and flour to them; boil your milk, pour it upon the eggs and boil until as thick as pap whip the cream, when ready to freeze, mix with the custard; flavor with vanilla, and freeze.

Philadelphia Ice Cream.—Two quarts of cream, one quart of milk, one and a half pounds of sugar. Put a quarter of a box of gelatine in a pint of the milk, let it stand half an hour, and set on the stove until dissolved; when cool, mix all together, churn the cream, and freeze.

Buttermilk Ice Cream.—One gallon of buttermilk, two pounds of brown sugar, one bottle of extract of lemon, mix and freeze. You will find this delightful. It is said brown sugar must be used; why, I cannot say, but it is very nice, and tastes much like lemon sherbet.

Chocolate Ice Cream.—Make by any receipt for ice cream, and before freezing, add enough chocolate dissolved in sufficient sweet milk to make a smooth paste; add to the cream vanilla to flavor.

Chocolate Ice Cream—Is made in the same way as the vanilla ice cream, adding a flavoring of chocolate and a little vanilla powder.

Pineapple Ice Cream.—Slice the pineapple thin, and scatter sugar between the slices; let it stand some time, then stir into it one quart of cream sweetened to taste, or use a can of grated pineapple. All fruit ice creams are made by stirring in the fruit when the cream is half frozen, using custard or cream, as you prefer.

Tutti Frutti Ice Cream.—One pint of milk, one quart of cream, yolks of five eggs beaten light, with three cups of sugar, grated peel and juice of one lemon, one glass of sherry wine and a half pound of crystallized fruit. Heat the milk to boiling, pour by degrees over the sugar and eggs; return to the fire and let thicken as in boiled custard. When cold stir in the cream, and when half frozen the crystallized fruit cut fine. Beat in with these the lemon and wine and freeze hard.

Another Tutti Frutti.—When a rich vanilla cream is partially frozen, candied fruits of all kinds are added, about the same quantity of fruit there is of cream. Mold and immerse in ice and salt; surround the base with whipped cream.

Vanilla Ice Cream.—Beat the yolks of eight eggs with three-quarters of a pound of sugar until very light, put one and a half pints of new milk on the fire to scald; when the milk has come to a boil stir it into the eggs, stirring constantly so as not to curdle; return to the fire, stirring constantly until it thickens. When it comes from the fire stir in a quarter of a box of gelatine that has been swelled in cold water; flavor with vanilla. When cool, put in the freezer; when nearly frozen stir in lightly a pint of cream. Chocolate ice cream is made in the same way. Use powdered vanilla if you can get it.

Vanilla Ice Cream.—Beat the yolks of eight eggs with three-quarters of a pound of sugar until very light. Put one and a half pints of rich milk on the fire to scald, highly flavored with the powdered vanilla bean (say, one heaping tablespoonful). When the milk is well scalded, stir it into the eggs as soon as it is cool enough not to curdle. Now stir the mixture constantly, the custard pan or pail being set in a vessel of boiling water, until it has slightly thickened. Do not let it remain too long and curdle, or it will be spoiled. When taken off the fire again, mix in a quarter of a box of gelatine, which has been soaked half an hour in two tablespoonfuls of lukewarm water near the fire. The heat of the custard will be sufficient to dissolve it, if it is not already sufficiently dissolved. Cool the custard well before putting it into the freezer, as this saves time and ice. When it is in the freezer, however, stir it almost constantly until it begins to set; then stir in lightly a pint of cream, whipped. Stir it for two or three minutes longer, put it into a mold, and return it to a second relay of ice and salt. The powdered vanilla can be purchased at a drug store or confectioner's. It is better than the extract for any purpose, and is used by the best restaurateurs.

Snow Cream.—Two quarts of pure cream sweetened liberally, whites of six eggs beaten very stiff, one can of grated pineapple; if the weather is cold, whip the cream to a froth, mix all together, and freeze.

Roman Punch.—Make a strong lemonade, and add half a pint of rum to the gallon; after it is frozen, mix in the whites of four eggs beaten stiff, a little sugar beaten into the whipped whites; the juice of four oranges may be added or not, as preferred, but it is an improvement.

Lemon Sherbet.—Eight lemons to a gallon of water, make it very sweet, let stand some time with the rinds in it, then strain through a thin bag. Take the whites of six eggs and beat to a solid froth and mix with the lemonade, and a fourth of a box of gelatine dissolved in a little hot water; freeze.

Pineapple Sherbet.—Two cans of pineapple, chop very fine and pour over it two quarts of boiling water; strain into this the juice of four lemons, four teacups of sugar, whne frozen, beat in the whites of six eggs beaten to a hard froth.

Strawberry Sherbet.—One quart of fresh, ripe strawberries, crushed to a smooth paste, three pints of water, the juice of one lemon, one tablespoonful of orange flower water; mix together and let it stand three hours, then add three-quarters of a pound of white sugar; stir well until the sugar is dissolved, strain and freeze, or ice and drink it.

Frozen Peaches.—Make a rich custard as for ice cream; when cold, add one quart of soft peaches mashed very fine and sweetened. Other fruits may be frozen in the same way; strawberries are best put in when the cream is half frozen.

Frozen Plum Pudding.—To three pints of new milk put some cinnamon and mace, put on to boil while you beat five eggs and a half pound of sugar as light as possible; strain the milk on them so as to leave out the spices; return to the fire to thicken, stirring constantly; have one and a quarter pounds of raisins seeded and cut fine; stir in the custard just before you pour up. When cold, add a quarter of a pound of blanched almonds cut fine and a half pound of citron cut very fine (if you have it, or a little preserved citron cut fine). Mix all well together and add one quart of sweet cream whipped and frozen as ice cream.

Boiled Custard.—Put one pint of milk on to boil while you beat light five eggs with five tablespoonfuls of sugar; when the milk is scalding hot stir in slowly the eggs, stirring constantly from the bottom to prevent scorching; when sufficiently thick, pour up and flavor. This is nice frozen. Beat the whites stiff, scald in the milk before you stir in the yolks and sugar and lay on the top of the custard, grating nutmeg over, if not frozen.

JELLIES.

How to Make Fruit Jellies.—Cook the fruit in a granite, iron or copper kettle, stir with a silver spoon (tin injures the taste and color); when the fruit is well softened, with or without the addition of water, according to its nature, turn it into a large three-cornered bag that has been wrung out in hot water; suspend the bag over an earthen bowl or jar, let it drip, without squeezing. When strained, measure the juice; weigh one pound of sugar to one pint of juice; don't guess at it, be particular. Boil the juice fast for twenty minutes, skim well and add the sugar, boil five minutes longer, and it will be done; it will make one pint of jelly; if less sugar is used, it only makes less jelly, nothing is gained. Strain while boiling hot, through thin muslin. Dip each mold in cold water before filling, so it will turn out nicely. If glass is used, set it on a cloth in cold water, and put a silver spoon in it while filling; keep the cloth cold by frequent dipping. Grapes and muscadines *should be used* before fully ripe. A little alum will cause difficult fruits to jelly, as blackberries.

Apple Jelly.—Use apples of a pleasant acid (horse apples are best), cut them without peeling, and throw the pieces immediately in cold water. When through, put in your kettle with just enough water to cover them; cover closely with a plate, and let it boil until the apples are soft; then strain them through a thin bag, into some vessel you can cover. The proportion in making jelly is two tumblers of juice to two tumblers of sugar. Always boil a small quantity at a time. Flavor with anything liked.

Wild Plum Jelly.—Wash your plums, and cover well with water in the kettle; boil all to pieces and strain. To one quart of this juice, put two pounds of sugar; made as apple jelly, it is very nice to mix apple juice with the plum juice; it makes a lighter jelly. All jellies are made in the same way; in small fruits, as blackberries, etc., use no water.

Raspberry Jelly.—Gather the berries when fairly ripe, crush them through woolen or cotton. To a pint of juice, add a pint of sugar, and boil rapidly in porcelain. If boiled briskly, it will jelly in from twenty to twenty-five minutes, sometimes in less. Have the jelly glasses in hot water, that the liquid may be poured into them before it is set, and the jelly will be perfectly transparent. It should not be strained or agitated after coming from the fire.

Crab Apple Jelly.—Wash the fruit, cut in halves or quarters, leaving on the skins and seed, put in your preserving kettle, cover with water, let it boil about fifteen minutes, pour off the water and throw it away, cover again with water, which use for your jelly, even the water used the third time makes the nicest jelly; very strong acids will not make jelly, that is the reason why the first water is thrown away. After straining the water, put one pound of sugar to every pint of juice.

Quince Jelly.—Wash and slice the quinces without peeling; put in your kettle and cover with water; boil until soft, and strain through a jelly bag. Take a pint of of sugar to a pint of juice, and boil until done. Some prefer to mix a few apples with the quinces, or if preserves are wanted, peel the quinces, and cook separately from the peel and core.

PRESERVES.

In making preserves, procure firm, ripe fruit. Use the best loaf sugar, but, if not convenient, snow white will do. Remove the scum as it rises from the preserves. Always put your preserves up hot, having your jars set near the stove so that the hot preserves will not crack them. Fill the jar perfectly full. Have some tissue paper wet with the white of an egg and put this immediately over the mouth, which will be as good as the self-sealing jar, and tie thicker paper over that.

In making preserves of small fruit, such as raspberries, strawberries or dewberries, take about a fourth of your fruit, put on the fire and cook until you can extract the juice; strain it, add your sugar to the syrup; when it boils, put in your fruit and cook until done. Preserves keep better to lay in sugar over night; next day boil them until the syrup is very heavy.

Preserving.—You may depend upon two pounds of sugar and two pounds of fruit filling one quart jar. It is not good judgment to use less than pound for pound; if you do, the preserves will cook away more, thereby making them darker, and they will not keep so well. I like preserves cooked only twenty minutes, then spread in dishes, and let the sun do the rest; they are far superior to any other, both in color and flavor, and keep much better. An old rule is to fill a jar with sugar, and it will be just filled with preserves when finished.

To Can Fruit.—Fill your jars closely with fruit; to each quart make a cold syrup of a quarter of a pound of sugar to each jar, fill about half full and set the jars on strips of wood in a pot of cold water; when it comes to a boil, cook twenty minutes; if not full of syrup, fill with boiling water and put the tops on quickly, the metal rings may be put on after they come from the fire; the rubber rings remain on while the fruit is cooking. Use the Gem or Hero jars, they are the best. Do not iet the jars be in a draft while cooling, it is apt to break them.

Blackberry Jam.—First weigh them, then wash your berries and put in a cullender to drain. Put on the fire and let cook until they can be mashed free from lumps; then put in your sugar, allowing pound for pound, and cook until a stiff mass. All jams and marmalades are made in the same way. It is best to run the fruit through a cullender.

Citron Preserves.—Peel and cut your rind and put on to boil until it is done, which can be ascertained by sticking a fork into it. If you wish it green, put grape leaves and powdered alum between the layers, then boil in clear water to extract the alum, changing the water several times; one teaspoonful of alum to each layer is sufficient. Allow one and a quarter pounds of sugar to each pound of rind; put the sugar and rind together, let stand over night to form a syrup, then cook slowly until it looks transparent, take out the rind and boil the syrup until as thick as honey. In a few days, if the syrup is thin, give it another boil. Put the juice of one lemon to each quart of syrup, and flavor with lemon extract.

Fig Preserves.—In making fig preserves, if you wash them in strong lye water, the furze will be removed sufficiently not to be objectionable, without the trouble of scraping. Use concentrated lye.

Fig Preserves.—Drop your figs in hot alum water, and you can scrape them nicely, as they are scraped, drop them in a bowl of cold water, then boil them a few minutes in alum water to toughen them, weigh them and make a syrup of one pound of sugar to one pound of figs; put in the fruit and boil until tender and well done; take out the fruit, boil the syrup until thick and pour over them; next day, if the syrup is thin, boil again until thick, pour over and seal hot. Season with mace, ginger or lemon. Use half-ripe figs.

Fig Preserves.—Pick your figs fully matured, but not soft; put in a jar and cover with warm water and salt, say one pint of salt to one gallon of water, let it stand a few hours in this, then put in fresh water, while you make a syrup of one pound of sugar to one pound of figs; make your syrup and put in the figs and let it boil until done. Slice up a lemon or some pieces of ginger, and put in just before they are done.

Orange Preserves.—Grate your oranges so as to break the oil cells, cut each orange into eight pieces and squeeze all the juice from them. Parboil them until tender, changing the water three times. Weigh them, allowing two pounds of sugar to one of fruit. Make a syrup of the sugar, put in the fruit, boil until clear, then put the fruit in jars, boil down the syrup and pour over them. Seal hot.

Orange Marmalade.—Take one dozen oranges, grate the rind of six of them, pare the remainder very thin and cut in shreds and parboil until tender; take off and throw away every particle of the white skin; divide the oranges in layers and remove the seed; chop or cut them in small pieces, weigh them, and allow one pound of sugar to each pound of fruit; pour the juice over the sugar and boil, adding a litttle water, and skim well for five minutes; put in the boiled shreds and cook ten minutes, then the fruit and grated peel, and boil ten minutes, then the fruit and grated peel and boil twenty minutes longer; put in small jars and seal hot. Lemon is made the same way, only using one and a half pounds of sugar to one pound of lemon.

Peach Preserves.—Peach preserves are much whiter and nicer to parboil them a little, then put a pound of sugar to a pound of fruit and let it stand over night, until it forms a syrup; blanch some peach kernels and put with them; put on and cook awhile, and then put in dishes in the sun while you boil down the syrup. Seal up while hot. *Soft Peaches:* Cut in half, lay in sugar over night, and then preserve. Peel your peaches by dropping in hot sal soda water and rubbing off the furze.

Peach Preserves.—Take large, white cling-stones, peel and remove the seed; to every pound of peaches, allow one-third of a pound of sugar; make a syrup of the sugar and boil the peaches in it until tender, but not until they break; put them in a bowl, pour syrup over them, and let them stand in a cool place for two days; then make a new syrup of three-quarters of a pound of sugar to each pound of fruit, drain the fruit from the first syrup, which discard, and boil in the last syrup until clear; seal hot.

Pear Preserves (delicious).—Peel and cut your fruit in half, cut out the cores, and throw in cold water; after getting all peeled, weigh them and parboil until easily penetrated with a straw. Drain from the water, put in a bowl with sugar (allowing pound for pound), let stand until next morning, when they will have formed their own syrup, and put on and cook until clear. Put the jars full of fruit, boil the syrup as thick as honey, take off, and flavor with extract of pear; if that cannot be obtained possibly, ask your soda fount man for some, but if you cannot get it, boil some cloves in the syrup. Seal hot.

Plum Preserves.—Have the plums nearly ripe, allowing a pound of sugar to a pound of fruit. Put the plums in a kettle of cold water and let heat gradually; pour off the water, leaving about a pint in the kettle, and put in the sugar and boil till done. If sugar and fruit are put together and let stand from twelve to twenty-four hours, the syrup does not become thin by standing as is the case if put up at once.

Wild Plum Preserves.—First weigh your fruit, then wash it, put in your kettle, cover it with water and parboil until the skin bursts. Pour off the water, which you can make jelly from, and put in your sugar, one pound of sugar to one pound of fruit; cook until done. Put about a pint of water in it to prevent burning until it forms its own syrup. This is one of the nicest and easiest kept preserves that is made.

Quince Preserves.—Pare and core the quinces, cut in halves or quarters, and weigh them; put them in your preserving kettle with enough water to cover them, lay a plate over to keep in the steam, and boil until tender, take out the fruit and strain the liquor to make your syrup, allowing one pound of sugar to one pound of fruit. When the syrup has boiled twenty minutes and been skimmed, put in your fruit and boil until clear. Take them up and boil the syrup until thick. In a day or two, if the syrup is thin, boil again and seal hot.

Strawberry Preserves.—Pick nice fresh berries, weigh them and then wash them; put a pound of fruit for a pound of sugar; put on the fire and boil just twenty minutes; put in dishes and set in the sun, stirring frequently during the day. Two days will usually be sufficient to make a stiff marmalade of them. They are very much nicer than made any other way, as they preserve both color and flavor.

To Preserve Watermelon Rind.—Pare off the thin green skin, cut into strips or fancy shapes, line your preserving kettle with vine-leaves, put in a layer of rind, sprinkle with a little powdered alum, then rind and alum until all is used; cover the whole; cover closely and let steam three hours, not boil; then place the rind in cold water, let remain four hours, changing the water every hour. Make a rich syrup of one and a quarter pounds of sugar to one pound of rind; boil and skim well until no more scum rises; then put in the rind and let simmer gently one hour; take out the rind and spread on dishes, put in the sun until it gets cold; return to the syrup, let simmer another half hour; sun again, put some ginger root and the juice of lemons to the syrup; when it boils thick put in jars and seal hot.

CANDIES.

Cream Candy.—Put your sugar in the kettle with just enough water to dissolve, let it boil until you can form a soft ball between your fingers and then pour in a bowl; work with a paddle until it creams and is white. Put it back into your kettle, let it dissolve, pour out into a dish and cut before it gets cold.

Sugar Candy.—Three heaping cups of sugar, one and a half cups of water, half a cup of vinegar; mix well before putting on the fire and boil without ever stirring. Take out a little very carefully to try when it is done.

Alice Sugar Candy.—Six pounds of sugar, enough water to dissolve it well and half a cup of vinegar. Don't touch it with a spoon, but shake it a little to dissolve, skim carefully the scum that rises when it boils thick; to test it when done, drop a little in cold water; if it sticks at all it is not done; let it boil until it cracks between the teeth; pour into a buttered dish; when cool enough to handle pull a small quantity at a time until white.

White Sugar Candy.—Four pounds of sugar, one pint of water, four tablespoonfuls of cream, four tablespoonfuls of vinegar, butter the size of an egg; boil until it will crack between the teeth; pull until white.

Sugar and Molasses Candy.—One pint of molasses, one cup of sugar, one tablespoonful of vinegar, one of butter, and just as it comes from the fire, stir in one teaspoonful of soda.

Cocoanut Cream.—Take some sugar and pour over just enough water to dissolve; let it boil until it will form a hard ball between the fingers, which can be ascertained by dipping a spoon in cold water, and then in the syrup, then remove from the fire and stir in grated cocoanut as thick as you like. Work white with a paddle.

Japan Cocoanut.—Take equal quantities of sugar and molasses, boil until it will form a soft ball, take from the fire, put in cocoanut, and work with a paddle until hard.

Caramels.—One and a half pounds of soft brown sugar, one cake of chocolate (or half of what is in a paper of baker's chocolate), a quarter of a pound of butter, half a cup of sweet milk, flavor with vanilla. When it comes from the fire, pour in buttered dishes and cut in squares.

Caramels.—Three and a half pounds of soft brown sugar, half a pound of cocoa or chocolate, half a cup of milk, half a pound of butter, one tablespoonful of vinegar, flavor with vanilla. Pour in a buttered dish, and cut in squares.

BEVERAGES.

Chocolate.—Allow one tablespoonful of grated chocolate to each cup of milk, put your milk on the fire with a little salt, while that is heating, mix chocolate with enough sugar to sweeten and a little flour with some cold milk, then add to the milk on the fire and boil; after it comes from the fire flavor with vanilla. Serve with whipped cream on each cup.

Chocolate.—Break up some vanilla, sweet chocolate, put it in a warm spot to melt, then pour boiling milk on it, stirring constantly until it boils. Serve in china cups with whipped cream on top.

Coffee.—One teacup of ground coffee put in a dripper, and pour over it a half teacup of boiling water; let stand a short while to swell, then add one quart of boiling water, a little at a time, so as to drip slowly; do not hurry it through.

Vienna Coffee.—Make strong drip coffee, beat the white of an egg stiff, add a little cold milk to it, then a pint of boiling water, mix with your coffee and serve.

Tea.—Two teaspoonfuls of tea to one large cup of boiling water; scald the teapot well; put in the tea, pour on enough boiling water to cover it well, and let stand ten minutes. Keep it closely covered, set in a warm place, but do not let it boil. Fill with as much boiling water as you need, and send hot to the table, after pouring into a heated china or silver pot. The secret in good tea is having your water boiling hot.

Cold Tea.—One heaping teaspoonful of the finest green tea, and pour upon it, in a large pitcher, one pint of boiling water; cover closely and let it stand half an hour, then add two pints of boiling water; when cold, put into clean bottles and put on ice. When you serve it, fill your glass half full of crushed ice, with a slice of lemon and loaf sugar, and pour the tea over it.

Lemonade.—To each glass, squeeze in the juice of half a lemon, four tablespoonfuls of sugar, nearly fill your glass with crushed ice, a wine-glass of port and claret mixed, then fill with water. Shake well and put a slice of pineapple on top.

Lemonade.—Three lemons to one quart of water and six tablespoonfuls of sugar; cut your lemons in halves, squeeze with a lemon squeezer on the sugar and very little water; let stand fifteen minutes, and put the remainder of the water in. Ice well and serve.

Cream Lemonade.—Squeeze half a lemon in a tumbler, put to it four tablespoonfuls of sugar, fill with crushed ice, then with rich milk, put on the shaker and shake until it freezes.

Orangeade—Is made in the same way, substituting oranges for lemons.

Cherry Bounce.—Half a pound of sugar to one pound of wild cherries; preserve them until done, then pour whisky on them until as thin as you like; in three weeks drain off and bottle.

Blackberry Cordial.—Put your berries in a jar and cover with whisky; let stand a week, then mash thoroughly with your hand and strain through flannel; put the juice in your kettle with loaf sugar enough to sweeten, a few whole cloves, just let come to a boil and bottle; cork tight.

Blackberry Cordial.—Two quarts of the juice of blackberries, one pound of sugar, one and a half nutmegs, half an ounce of cinnamon, a quarter of an ounce of cloves, a quarter of an ounce of mace; boil together a short time. when cold, add one pint of brandy.

Mint Cordial.—After the mint is washed, bruise it slightly and put it in a jar and cover it with whisky, let it stand twenty-four hours, then strain, and to each quart put a pint of sugar. Bottle.

Prairie or Wild Plum Cordial.—Take thoroughly ripe plums, prick them with a fork so as to extract the juice; fill your jar with plums, cover with good whisky or brandy, let stand four days, then drain the liquor from them. Make a nice heavy syrup of loaf sugar and water, thin it with the liquor from the plums to suit your taste. Cherries made the same way.

Corn Beer.—One pint of corn, boiled until cracks or the husk splits; take it up and put in a three or four gallon jug and sweeten with molasses.

Ginger Beer.—Six gallons of water, five pounds of sugar, a quarter of a pound of ginger, a tumbler of yeast; make at night and bottle the next day.

English Ginger Beer.—Pour four quarts of boiling water on one and a half ounces of ginger, one ounce of cream tartar, one pound of brown sugar and two lemons sliced thin; put in two gills of yeast when cool. Let it ferment twenty-four hours, and bottle.

Hop Beer.—Four pounds of sugar, six ounces of hops, four ounces of bruised ginger. Boil the hops for three hours with five quarts of water, then strain, add five more quarts of water, then ginger; boil a little longer, strain again, add sugar; when lukewarm, add one pint of yeast. Ready to bottle in twenty-four hours.

Spruce Beer.—Six gallons of water, five pounds of sugar, one ounce of ginger, half an ounce of cloves, one ounce of cinnamon, two tablespoonfuls of spruce and one pint of yeast; mix well; let it stand twenty-four hours, and bottle.

A Fine Porteree.—One pint bottle of the best porter, two glasses of sherry, one sliced lemon, half a pint of ice water, six or eight lumps of sugar, nutmeg; mix all together and put plenty of pounded ice to it. Serve at once.

Apple Wine.—To one gallon of sweet cider, add one and a half pounds of sugar; stir until the sugar is dissolved; let it stand until it ceases to ferment, or six months, then bottle and cork.

Blackberry Wine.—To each gallon of berries, one quart of hot and one quart of cold water; let it stand until next morning; mash and strain, then add one and a half pounds of sugar to a gallon of juice; let it stand two weeks, strain it again, and add another pound and a half of sugar to each gallon of wine. Bottle and cork; it is then ready for use.

Blackberry Wine.—Take fresh berries, mash them well; let them stand thirty-six hours, then press, and to every gallon of juice add one quart of water and four and a half pounds of white sugar. Let it stand twenty-four hours in an open vessel, then strain and put in a vessel (barrel, keg or demijohn), leaving the bung out until fermentation ceases, which will be in about six weeks; then bung tightly. While fermentation is going on, continue to add a little more of the juice, which should be kept for the purpose. During this time the vessel should be kept full.

Blackberry Wine (*superior*).—Measure your berries and mash them; (as measured before being bruised) to each gallon add one quart of boiling water. Let it stand in an open vessel twenty-four hours, stirring frequently, then press the berries well so as to get all the juice from them possible; add two and a half pounds of white sugar to each gallon of the liquid; then put this mixture in kegs or barrels, filling the same two-thirds full. Tack a thin cloth over the bung to exclude the dust, but not the air; let it stand until the following October, the filter or strain, and put up in jugs or bottles, and cork and seal.

Muscadine Wine.—One gallon of clear grape juice, one quart of water and three pounds of white sugar; mix well; skim every morning until done fermenting, which will be in three or four weeks, then bottle and cork tightly, and put in a cool place.

Bishop.—Take six oranges, quarter them and pull down the peeling, but not entirely off; put in the oven and let bake until thoroughly hot, then put in a bowl with a pint of sugar, a few cloves and some mace; mix thoroughly; put a bottle of claret in your preserving kettle, put on the fire, and when it comes to a boil pour over the oranges, cover closely. Drink hot or cold.

Eggnog.—Six eggs, a half pound of sugar, a half pint of whisky and three pints of cream whipped to a froth; beat the yolks and sugar together until very light, add the whisky, next the whites, beaten very stiff, and then the whipped cream.

Eggnog.—To the yolk of each egg add one tablespoonful of sugar, beat until very light, add two tablespoonfuls of good whisky or brandy to each egg; beat the whites to a hard froth; mix lightly with the yolks. I like some Madera wine to flavor it. Serve.

Mint Julep.—To each goblet put four or five lumps of cut loaf sugar according to the size of the lumps, or three teaspoonfuls, about a wine-glass of water to dissolve, then add a wine-glass of best whisky and fill the glass with ice that has been pounded fine in a cloth. Put a few sprigs of mint on top.

Champagne Punch.—One quart of whisky, one quart of white wine, one quart of Catawba wine, one quart of Champagne, two quarts of cold tea, one can of pinapple, one dozen sliced lemons, loaf sugar to sweeten; put all the ingredients together, except the champagne, let it stand several hours; when ready to serve, put in ice, and when cold, the champagne. Serve at once.

Claret Punch.—One bottle of claret, one-quarter the quantity of ice water, two lemons sliced, half a cup of powdered sugar; cover the sliced lemon with sugar and let it stand ten minutes, add the water, stir well and pour in the wine. Put ice in each glass before pouring in the mixture.

Milk Punch.—Fill your glass half full of crushed ice, put two tablespoonfuls of sugar on it, one wine-glass of whisky poured on the ice, then fill the glass with rich milk or sweet cream; put on your shaker and shake violently for ten minutes; let the shaker remain on the glass a few minutes longer to freeze it, then remove and grate nutmeg over. Rum flavors it nicely.

Regent Punch.—One pound of loaf sugar or rock candy, one large cup of strong black tea, three wine-glasses of brandy, three wine-glasses of rum, one bottle of champagne, juice of two oranges, juice of two lemons, one large lump of ice.

Hot Whisky Punch.—Take as much cold water as you wish made into a punch, roll your lemons, say two to each quart, slice them and put into the cold water, boil well, sweeten to taste, and put in a little allspice; after boiling all together, remove from the fire, and put in whisky to suit your taste. Scotch whisky is the best.

Brandy Peaches.—Peel your peaches and drop them in water, to prevent their being discolored. After you are through, weigh them, and to every pound, allow half a pound of sugar; put the sugar in a kettle with just enough water to dissolve it; when it comes to a boil, put in your peaches and let them cook until easily pierced with a straw; take them up, boil the syrup thick, and to each quart of syrup add little more than a pint of good whisky or spirits of wine, pour over the peaches, cover closely and put away. If not strong enough, add more liquor. Or, set an iron pot of water on the fire, make it quite strong of potash, drop in a few peaches at a time. You will see the furze commence to slip; skim them out, throw them in a bucket of cold water, and put more peaches in the hot lye. When all are finished you can, with your hands, slip all the peel from them. They are beautiful and smooth. Wipe them dry; put in your jar a layer of fruit and one of sugar, until all are used. Cover with good whisky.

Brandy Peaches.—Select ripe peaches, but not soft drop in hot lye water to remove the furze, and wipe with a coarse towel. Make a thick syrup, allowing half a pound of sugar to one pound of fruit; put the peaches in this syrup and boil five minutes, after taking out the fruit boil the syrup until thick. Put the peaches in a jar, and add to a measure of syrup the same of the best whisky or spirits of wine, and pour over the fruit.

FLAVORING EXTRACTS.

Lemon.—The peel of six lemons, one quart of white whisky; cut the rind as thin as possible, and put it into the whisky. Orange extract is made in the same way.

Vanilla.—Two vanilla beans, half a pint of white whisky. Split the beans and clip with your scissors into bits, scraping out the seed, which possess the flavoring qualities; put the seeds and husks into a bottle, fill with spirits and bottle. Shake often.

MISCELLANEOUS.

Cologne Water.—Six drachms of oil of lemon, twelve drachms of bergamot, three of lavender, two drachms of neroli, three drachms of rose, three drachms of tincture of musk, seven pints of cologne spirits ; filter.

Satchet Powder Heliotrope.—A half pound of orris root, a quarter of a pound of ground rose leaves, two ounces of powdered tonquin bean, a quarter of an ounce of vanilla bean, a half drachm of grain musk, two drops of ottar of almond ; mix all by sifting through a coarse seive ; put in silk bags and put among your clothes.

Borax.—Lady readers who have not tested the magic properties of borax have been losing a great help and comfort. If once used, you will never be without a bottle on your toilet table. It removes stains and dirt from the hands better than soap, and at the same time softens and smooths the skin. It is splendid for washing the hair, and will, without injury, cleanse brushes and combs in a few moments. For washing purposes, it saves both soap and labor. It will extract the dirt from articles of delicate texture without rubbing, it being only necessary to put the articles to soak with a solution of borax over night, and they need only to be rinsed in the morning. Two tablespoonfuls of pulverized borax dissolved in a quart of water, to which enough water is added to cover a pair of blankets will cleanse them beautifully. It also saves great labor in washing paint. It is said to drive away ants and roaches, if sprinkled on the shelves of safes and pantries.

For Burns and Abrasions of the Skin.—Cover with a soft cloth in which a layer of glue has been spread. This excludes the air and gives immediate relief from pain. As fast as the wound heals, peel off and cut away the plaster. For small burns and abrasions this is invaluable. Calomel and lard, rubbed to a paste, is invaluable for any kind of a sore, and perfectly harmless.

To Remove Fever Blisters.—When you feel them coming, apply camphor to them a few times; it will cause their disappearance.

Warts.—Oil of cinnamon dropped on warts several times a day will cause their disappearance. Milk-weed is said to be good, also an Irish potato cut, and the milk rubbed on several times, letting the juice dry on it.

Cleansing Cream.—Two ounces of ether, two ounces of glycerine, two ounces of spirits of wine or alcohol, a quarter of a pound of castile soap, and a quarter of a pound of ammonia; cut the soap fine and heat in one quart of soft water until all is dissolved, then add four more quarts of water and all the other ingredients. Keep corked tight. One teacup full to a pail of water.

To Clean Window Glass.—Wash the glass with a soft cloth, soap and water, then dip a soft cloth in kerosene oil, wipe over the glass and rub dry with a newspaper. The oil makes the glass look very clear and bright.

To Remove Mildew.—Wet the spot, scrape on chalk, expose to the air or a weak solution of chloride of limo.

To Wash Red Tablecloths.—Use tepid water, with a little powdered borax; dry in the shade, and iron before fully dry.

Stains.—Stains can be removed from marble by oxalic acid and water, or oil of vitriol and water, left on a few minutes and then rubbed dry. Grease can be removed from marble by a mixture of equal parts of ox gall, potters' clay and spirits of turpentine; spread this paste on, leave it two days, then rub it off.

To Remove Fruit Stains.—When a napkin or tablecloth gets stained with fruit or berries, if boiling hot water is poured on the stained spot it will rinse out entirely, but if it should be overlooked and go into the wash, soaking the spots in warm new milk will remove them. For ink stains on cotton goods, warm new milk is the remedy, if applied immediately. On woolen or worsted goods, a little spirits of turpentine, rubbed on with a woolen cloth, will take the ink all out, then wash out with warm water.

To Remove Iron Rust.—Wash the spots in a strong solution of cream tartar and water; repeat if necessary; dry in the sun.

To Remove Stains from Marble.—Put a little concentrated lye on the spot; let it stand a short while, and rub off; repeat if necessary.

Bed Bugs.—Make as strong a solution of alum water as possible, put in a bottle; once a week put it in every part of your bed, and you will never have bugs. Tradition says if the beds are cleaned on the 17th of March, St. Patrick's day, you will never be troubled.

Cockroach Destroyer.—Finely powdered borax, sprinkled in the places they frequent, will surely destroy them.

Crown Diamonds.—The crown of Ivan contains 841 diamonds, the crown of Peter contains 887 diamonds, the crown of England contains 1,700 diamonds, the crown of Russia contains 2,500 diamonds, the crown of France contains 5,259 diamonds.

A large sponge hung in a room and kept wet, assists in keeping a room cool, or a wet cloth hung in a window over the blinds.

There is greenness in onions and potatoes that renders them hard to digest. For health's sake, put them in warm water for an hour before cooking.

The only kind of stove with which you can preserve a uniform heat is a gas stove; with it you can simmer a pot for an hour or boil it at the same rate for twenty minutes.

Good flour is not tested by its color. White flour may not be the best. The test of good flour is by the amount of water it absorbs.

In cooking a fowl, to ascertain when it is done, put a skewer into the breast and if the breast is tender the fowl is done.

Single cream is cream that has stood on the milk twelve hours. It is best for tea or coffee. Double cream stands on its milk twenty-four hours, and cream for butter frequently stands forty-eight hours. Cream that is to be whipped should not be butter cream, lest in whipping, it change to butter.

To beat the whites of eggs quickly, put in a pinch of salt. The cooler the eggs the quicker they will froth. Salt cools and also freshens them.

You must never attempt to boil the dressing of a clear soup in the stock, for it will always discolor the soup.

In boiling eggs hard, put them in boiling water ten minutes and then put them in cold water. It will prevent the yolks from coloring black.

In making any sauce, put the butter and the flour in together, and your sauce will never be lumpy.

Whenever you see your sauce boil from the sides of the pan, you may know your flour or corn starch is done.

Boiled fowls with sauce, over which the yolk of eggs is grated, is a magnificent dish for luncheon.

Tepid water is produced by combining two-thirds cold and one-third boiling.

To make macaroni tender, put it in cold water and bring it to a boil. It will then be much more tender than if put into hot water or stewed in milk.

The yolk of eggs binds the crust much better than the whites. Apply it to the edges with a brush.

Old potatoes may be freshoned up by plunging into cold water before cooking them.

Never put a pudding that is to be steamed in anything else but a dry mold.

Never wash raisins that are to be used in sweet dishes. It will make the pudding heavy. To clean them, wipe them in a dry towel.

To brown sugar for sauce or for puddings, put the sugar in a perfectly dry sauce-pan. If the pan is the least bit wet, the sugar will burn and you will spoil your sauce-pan.

Cutlets and steaks may be fried as well as broiled, but they must be put in hot butter or lard. The grease is hot enough when it throws off a bluish smoke.

The water used in mixing bread must be tepid hot. If it is too hot, the loaf will be full of great holes.

To boil potatoes successfully: When the skin breaks, pour off the water and let them finish cooking in their own steam.

In making a crust of any kind, do not melt the lard in the flour. Melting will injure the crust.

In boiling dumplings of any kind, put them in the water, one at a time. If they are put in together, they will mix with each other.

ADDENDA.

Yellow Cabbage Pickle.—Take firm hard heads of cabbage, quarter them, scald in strong salt and water twice, letting them remain in each time twenty-four hours, press the water out, wipe dry, lay them in the sun for several days, after bleaching, lay them in fresh vinegar until the salt is soaked out, say a week, then put in spiced vinegar, made as follows: To two and a half gallons of vinegar, put seven pounds of sugar, one pound of white mustard seed, half a pound of ground mustard, one pound of white ginger, one pound of black pepper, half a pound of turmeric, two ounces of nutmegs, two ounces of mace, one ounce of allspice, one ounce of cloves, two ounces of celery seed, two ounces of prepared horseradish, six lemons, four tablespoonfuls of olive oil. When your cabbage are ready, take a six-gallon jar, put in a layer of cabbage and a layer of spice, until your jar is full, then pour the vinegar which has the sugar in it over it. You may add a few onions and cucumbers, if you wish.

Yellow Pickle.—To a four gallon jar, put four dozen onions, four cloves of garlic, six pods of red pepper, double handful of scraped horseradish, one ounce of turmeric. Let the vegetables remain in strong brine for six days, then dry them thoroughly in the sun. Large cucumbers must be quartered; after drying in the sun, wash and squeeze them out in cold water, and put into the jar and fill the jar with cold vinegar; as onions are not easily dried, only soak them two or three days in brine, wash them and wipe dry and put into your jar.—*Mrs. Griffin.*

Yellow Pickle.—Second receipt on page 94, should read half an ounce of turmeric and two ounces of celery seed.

Green Tomato Pickle.—In making green tomato pickles and sauces given on pages 102, 103, 104, mix salt through tomatoes after slicing, and let stand over night to draw out the vegetable juices; next morning, if too salt, rinse them off and put in a thin bag and let drain well, then proceed as by directions given in receipts.

German Salt Pickle.—Put into a jar a layer of grape leaves and sprigs of fennel seed, then cucumbers and salt, continue in this manner until the jar is full, and cover with water.

Calf Head Stew Pickle Sauce.—Take the head and feet of a calf, boil them untll tender, take out of the broth to cool; save the broth; three tablespoonfuls of butter, four small onions, a little garlic, let these fry in the butter a light brown, then add three tablespoonfuls of flour; let that brown also, then add one cup of vinegar, one pint of broth; salt to season; let all stew well together, then put six small salt pickles, cut small, in the sauce. Cut into squares the head and feet, put into the sauce and simmer five minutes. Salt and pepper to season.

Salmon Salad.—Humes' brand of salmon is best, of Columbia river. Six hard boiled eggs cut with a knife, very fine, one teaspoonful of mustard, a half teaspoonful of salt, two teaspoonfuls of celery seed, the ingredients mixed with a spoon; the salmon and eggs are mixed with a fork, then mix the two together with about three tablespoonfuls of vinegar, with a fork.

Confederate Pudding.—One pound of stewed peaches cut small, or raisins, one pound of flour, a quarter of a pound of sugar, a quarter of a pound of butter, one teaspoonful of soda, one pint of sweet milk ; boil three hours. Serve with rich sauce.

Fruit Pudding.—Make a nice cup cake batter and stir into it berries of any kind, as whortleberries, strawberries or blackberries until it is quite thick ; either bake or steam it and eat with wine sauce.

Spanish Bun.—One pint of sugar, one pint of unsifted flour, one scant cup of butter, one cup of milk, four eggs, two teaspoonfuls of baking powder, one tablespoonful of cinnamon, one teaspoonful of cloves. Bake in a biscuit tin, and cover with sifted sugar after baking.

Batter Cakes.—Take a pint of sour buttermilk, sift enough flour into it to make a stiff batter too stiff to run‘ salt to season ; and when ready to bake, sift in an even teaspoonful of yeast powder and half a teaspoonful of soda ; if the milk is not very sour use less soda.

Cream of Nectar.—Six quarts of water, three pounds of loaf sugar, four ounces of tartaric acid, whites of six eggs beaten very stiff ; boil to a syrup, strain and flavor with extract of lemon. Put your glass one-third full of the syrup and fill the glass with cold water ; stir into each glass, one teaspoonful of carbonate of soda. Drink while effervescing.

Cream Sherbert.—Take one dozen lemons, roll and squeeze them early in the morning, cover them with sugar, let stand some time, when ready to freeze put three quarts water with them; have quite sweet, when partially frozen add one quart sweet milk; freeze hard.

Pineapple Sherbert.—(Mr. G.) One can grated pineapple, two pounds sugar; the juice of three large lemons, a flavoring of Madeira wine, enough water to make one gallon. If fresh fruit is used cut into small pieces leaving out the core; cover with sugar and let stand until the juices are drawn out. You may then strain out the fruit if you wish.

Yellow Pickle.—(B. B.) To two gallons of cider vinegar, add one pound white mustard seed, one oz. mace, one oz. cloves, one oz. nutmegs broken in pieces, one oz. long pepper, three oz. tumeric, one small box mustard, three or four sticks of cinnamon broken up, two oz. cellery seed; a handful each of black pepper and allspice, three lemons sliced, eight cloves of garlic and twelve onions, a handful of horse-radish, scraped, split and dried, three pounds darkest brown sugar. To prepare the vegetables, steep the cabbage, onions and garlic in brine two days, then dry them in the sun, very dry, drop them in the vinegar. Keep your vinegar in the sun several days as it takes the spices better.

Miss Mary Ice Cream.—Put on fire two quarts new milk, let simmer while you beat light two eggs with two cups sugar; mix smooth two heaping tablespoons sifted flour in a little cold milk. When the milk boils stir in the eggs and sugar, let cook a-few minutes then stir in the flour, let cook a little longer and pour up. When cold and ready to freeze stir in a pint of cream. Flavor with vanilla or to taste.

Jerusalam Ice Cream.—To one gallon of ice cream half pound maccaroons rubbed fine. Beat this through your cream and flavor with sherry wine.

Jellies.—I have found jellies that havn't sufficient acid to form a nice jelly, by putting in a small quantity of tartaric acid into the juice just after it is strained will make a good jelly, I prefer it much better than alum. Two much acid is as difficult to jelly as not enough.

Note.—One quart flour will make fourteen rolls and sixteen biscuits medium size. Always knead rolls twenty minutes by the clock if you wish them nice.

A handful of straw twisted up and put over pickle in brine, will keep them under water better than anything else.

French Biscuit.—Crumble one cup of yeast cake and pour over it one pint of sweet milk; beat light the whites of four eggs and yolks of two with a tablespoon sugar. Sift on your board three pints of flour, work into it one tablespoonful butter. Salt to season, then pour on it the milk, yeast and eggs mixed together, make into a dough at half past seven in summer, let rise until twelve, work over the dough, say twenty minutes; roll in a thin sheet and cut with a biscuit cutter, lay close in your pan, let rise again and bake for a two o'clock dinner. Make at eleven o'clock for seven o'clock tea.

Pineapple Cake.—Beat ten eggs very light with one pound sugar, then add one pound flour. Beat the flour in well and bake in jelly tins; when done turn out and spread the under side with pineapple marmalade, which you can obtain in buckets, and make an icing of four whites of eggs to one pound of powdered sugar, when beaten stiff put a layer over the marmalade on cake about half inch thick return to oven; brown lightly and ornament with some of the white icing.

Ginger Cakes.—These will get soft. One quart molasses, one oz. ginger, half pint water, two oz. soda, half pound butter, four pounds flour; roll out one fourth inch thick and cut. Bake in medium hot oven.

Cream Puffs.—Fourteen oz. lard; boil the lard in one quart water on brisk fire. When you see it is foaming, not till then, add quickly eighteen oz. flour, take off quick and let stand until it gets cold enough to mix in twenty-two eggs. Add half oz. hartshorn, grease a biscuit pan, sift over flour, turn over the pan and knock off the flour, lay the batter on with a spoon about the size of a walnut, twenty-five on a pan. This will make ninety puffs.

Cream for Filling.—One quart milk, half pound sugar, five eggs, three tablespoons flour; little salt, beat light the eggs and sugar, then add flour and salt, stir into the boiling milk, stir constantly until very thick; when cold flavor with vanilla, cut the puffs two thirds open, put spoonful of the cream in each. When all done put in a pan and sift sugar over them.

Wedding Cake.—Two pounds butter, two pounds light brown sugar, two and half pounds flour, twenty eggs, four pounds currants, three pounds stoned or seedless raisins, half pound citron, half ounce each of mace, nutmeg, allspice and cloves; one pint of molasses, one pint good brandy. Cream butter and sugar very light; add the well beaten eggs, the flour mixed thoroughly with all the other ingredients. This will make two large cakes.

Raised Fried Cakes.—Three pints water, add flour to make dough, one-quarter pound sugar, half pound butter, six eggs, one-fourth oz. hartshorn, one oz. cream tartar; make this into a dough, set in a warm place until it has raised some, then work up, roll out and cut in cakes; then on each cake put a layer of stiff marmalade, wet the bottom of another cake, so as it will stick, put over the marmalade cake. Set to rise in warm place, when light fry in boiling lard. Sift sugar over.

Chocolate Cake.—Cream until very light and white, one pound white sugar and three-fourths of a pound of butter; mix fourteen oz. of sifted flour with three oz. grated chocolate, a grated nutmeg, one teaspoon powdered cincinnamon mixed together. Beat separately until very light ten eggs, then mix the eggs together and add by degrees the creamed butter and sugar with the flour and spices. Stir the whole very hard and bake in a slow oven.

Extract of Lemon.—Two oz. oil of lemon, one pint best alcohol. Mix and use.

Extract of Vanilla.—Two oz. vanilla bean cut in small pieces, bruised in a mortar, put in a glass bottle with six oz. alcohol, or four oz. water. Let it stand two or three weeks, then it is ready for use.

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